



## JERNEJ KITCHEN

# FRIED PIZZA WITH THREE DELICIOUS TOPPINGS

*You can even fry them ahead and then pop them at in the oven at the same time, which is super convenient if you are hosting.*

MAKES	4	SMALL PIZZAS
PREPARATION:	20	MINUTES
DOUGH REST:	120	MINUTES
FRY:	6	MINUTES
BAKE:	5	MINUTES

### FRIED PIZZA

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#### 1 [Quick pizza dough \(crust\)](#)

500 ml vegetable oil

### TOPPING 1

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50 g mozzarella (Bella Pizza Mu Cuisine)

3 tbsp [Tomato Purée](#)

fresh basil, bunch

### TOPPING 2

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1 tbsp sour cream (Mu Cuisine)

1 handful of blanched kale

6 slices Chorizo

20 g mozzarella (Bella Pizza, Mu Cuisine)

10 g gorgonzola cheese (Mu Cuisine)

1 tbsp freshly grated parmesan cheese

### TOPPING 3

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1 tbsp sour cream

10 g mozzarella (Bella Pizza, Mu Cuisine)

1/2 onion, sliced on thin slices

### PREPARE THE PIZZA DOUGH

First prepare the pizza dough, if you are making our recipe, simply click the "quick pizza dough" in the ingredients list and follow the instructions.

### LET THE DOUGH PROOF

Divide the risen dough between four equal parts and shape into balls (each should weight around 130g / 4.5 oz). Cover with a kitchen towel and let proof for about 30 - 50 minutes at room temperature or until doubled in size.

### FRY THE DOUGH

Set a casserole dish over a medium high heat. Pour in the vegetable oil and let it heat to 180 °C / 355 °F. Stretch each dough ball into a pizza shape (around 15 cm / 6-inch in diameter). Fry each pizza for 2-3 minutes on each side or until the dough gets golden brown. Remove with kitchen tongs and place on a baking tray lined with kitchen towels to drain any excess oil. Preheat your oven to 250 °C / 480 °F.

### TOPPING

Add the topping of your choosing. We created three delicious options. Topping 1: Add a generous dollop of tomato sauce, then spread some mozzarella over the top, pop in the oven and then add fresh basil leaves.) For topping 2 spread sour cream over the fried pizza dough. Add the blanched and drained kale, chorizo slices, gorgonzola and mozzarella. Add fresh grated parmesan cheese at the end when the pizza is already baked. Last but not least, for topping 3, spread sour cream over the fried pizza dough, add the shredded mozzarella and onion slices. Remove from the oven and add the chopped chives.

1 tbsp chopped chives

## TOOLS AND EQUIPEMENT

[casserole dish](#)

plate

kitchen towels

kitchen thongs

baking dish

baking paper

## BAKE

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Place your pizza on a baking dish lined with parchment paper and bake in a preheated oven for about 5 - 8 minutes at 250 °C / 480 °F. Serve and enjoy.