



SWEET PIZZA WITH PEANUT BUTTER AND CHOCOLATE

10 min 1h 5 min easy 12 pieces

INGREDIENTS

Dough

120 g water
1 tsp dry yeast
200 g flour
3 tbsp brown sugar
20 g olive oil

Peanut butter

250 g peanuts, roasted

Assembly

60 g maple syrup (optional)
80 g chocolate chip
100 g banana, cut in thin slices
50 g blanched almonds or almond flakes

PREPARATION

Dough

1. Place water and yeast into mixing bowl and heat **3 min/37°C/speed 2**.
2. Add flour, brown sugar, olive oil and mix **5 sec/speed 5** and knead **3 min/dough function**. Transfer in an oiled bowl, cover with cling film and set aside for 30 minutes. Meanwhile proceed with peanut butter.

Peanut butter

3. Pre-heat oven at 180°C. Cover a round tin pizza (Ø30cm) with baking paper and set aside.
4. Place peanuts into mixing bowl and sauté **10 min/100°C/speed 2**. Scrape down sides with the aid of spatula.
5. Grind **1 min/speed 6**. Scrape down sides with the aid of spatula.
6. Grind again **1 min/speed 6**. Transfer in a bowl and set aside.

Assembly

7. Spread dough into prepared tin. Cover with peanut butter, garnish with maple syrup, chocolate chip, banana slices and almonds.
8. Bake in preheated (180°C) oven for 25 minutes. Serve immediately.

VARIATION

If you have a ceramic pizza stone then after step 2 place stone in oven for 30 minutes at 180°C. Transfer pizza after assembly with baking paper onto ceramic stone and bake for 15 minutes at 180°C.