

Pizza al BBQ and breadsticks

Ingredients:

- 1kg weak flour
- 500g water room temperature
- 150g oil
- 30g salt
- 50g chopped cauliflower
- 15g dry yeast

Preparation:

1 - Put 500g of flour, 500g of water and all the yeast into a mixer for three minutes and let it rest for half an hour.

2 - Then add the remaining flour. The salt and oil mix for five minutes at low speed

3 - extract part of the dough for the breadsticks

4 - add the cauliflower into the mixer for a minute and take out of the dough

5 - Let it rest for 15 minutes

For the breadsticks:

Form a large cylinder, after about an hour slice it into thin slices and press it from tip to tip

For the pizza:

make the loaves, wait about 2 hours before stretching it and bake in a barbecue