

Tomato and mozzarella pizza turnover *(Fast food)*



Preparation

Prepare the dough by mixing the flour with the yeast dissolved in warm water. Add half a tablespoon of salt and enough water to make a soft but workable dough. Let the dough rise in a floured bowl until doubled in volume. In the meantime, prepare the tomato sauce. Fry the garlic in two tablespoons of olive oil, let it sizzle for a few minutes and add the tomatoes. Add salt, cook for 15 minutes and set aside. Divide the dough into 6 equal parts, make each into a circle and put half a tablespoon of sauce and a handful of diced mozzarella onto each round of dough. Fold the dough over on itself to make a crescent shape and seal the edges well. Place these turnovers on a baking sheet greased with oil, let them rest for 15 minutes and brush the surface with oil. Bake at 250 °C for about 30 minutes being careful not to let them burn.

Tips

Although the filling is essentially made from mozzarella and tomato, you can still enrich these 'turnovers' with something lovely and tangy like olives or anchovies.

Trivia

'Panzerotti' with mozzarella and tomato, whose popularity is now widespread in almost all Italian regions, originate in Naples.

Information

Preparation 90 minutes

Total Time 30 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

shop.laterradipuglia.it

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Italian 00 flour 500 grams

Brewer's yeast 13 grams

Salt

Water (Tepid)

Tinned tomatoes 500 grams (Peeled)

Mozzarella cheese 300 grams

Garlic 1 clove

Extra virgin olive oil