

CHEESE PIZZA WITH GOLDEN KELP AND MARINE FENNEL AND BLACK

INGREDIENTS (for 4 people)

350 gr of strength flour with yeast
200 cL of water
Extra virgin olive oil
Salt
200 gr of crushed tomato
San Simón da Costa Cheese
1 strip of Golden Kelp
Boneless black olives
Sea fennel to taste



PREPARATION:

1. If we have not already bought the dough, to make it we will use flour, a pinch of salt, half a glass of warm water and 3 tablespoons of oil. Stir and knead. Let stand in a warm place until 30 minutes later.
2. We boil the Golden Kelp in water for 10 minutes and cut it into smaller strips.
3. In a skillet, pass the crushed tomatoes with a tablespoon of oil and a pinch of salt.
4. We heat the oven to 200°C.
5. We roll out the pizza dough with a rolling pin and place it on a sheet of parchment paper, which we place in an ovenproof dish.
6. We assemble the pizza distributing the tomato first, on which we will add the fennel cut into very small pieces, we will add slices of cheese on top and on them the strips of golden kelp. We can also add black olives, or leave them uncooked and add them later.
7. We cooked the pizza for about 25 minutes in the oven.

Accompanied by a vegetable soup in the winter or a gazpacho in the summer it would be a much healthier meal.

