



# HAYES & HAYES

O U T F I T T E R S

## ***GRILLED PIZZA***

### INGREDIENTS (DOUGH):

- ★ Flour (8 cups)
- ★ Yeast (6 tbsp)
- ★ Olive oil (6 tbsp)
- ★ Salt (3,6 tbsp)
- ★ Water (2,4 cups)

### INGREDIENTS (SAUCE):

- ★ Onion (3 units)
- ★ Tomato (10 units)
- ★ Oregano (2 tbsp)
- ★ Mozzarella cheese (8 cups)
- ★ Blue cheese (1,6 cups)

### DIRECTIONS:

1. Dough: Mix all the ingredients in a bowl and knead for 20 ', let stand for 30'. Then divide the dough into 8 balls, let rest and stretch it.
2. Sauce: Sauté chopped onion, add the liquefied tomatoes, cook for 1 hour and season.
3. Cook the dough over the coals for 30 min., Add sauce and the shredded cheeses.
4. Finish cooking for 4 minutes and serve.

**Chef: Daniel Quiuan**