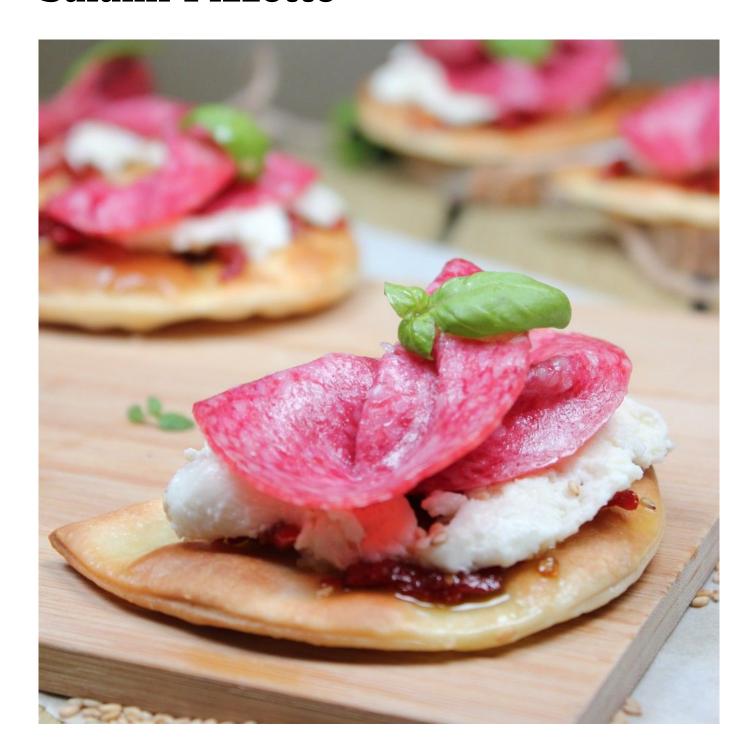
### Salami Pizzette





# Salami Pizzette With mozzarella and dried tomatoes

## Ingredients: For 12 pizzette

6 mini-pizza doughs
12 slices of salami
12 fresh mozzarella balls
150 g of chopped dried tomatoes, hydrated in extra virgin olive oil
1 teaspoon of toasted sesame seeds
Fresh basil leaves

and...

Parchment paper



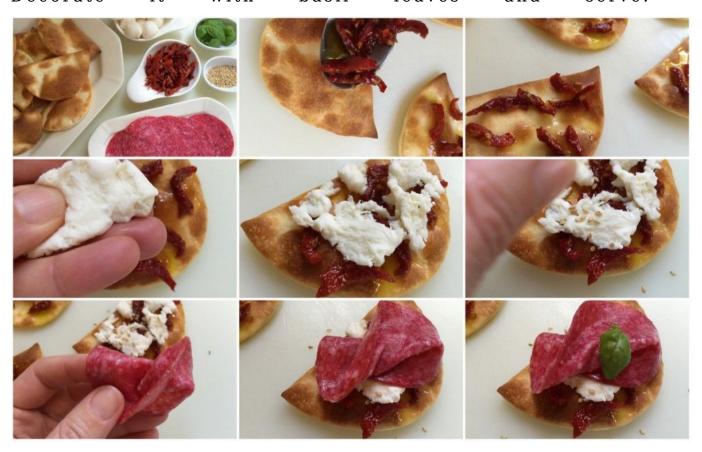
### **Prep time: 25 minutes**

#### **Instructions**

- $\hfill \square$  Preheat the oven to  $200^o$  C.
- $\hfill\square$  Cut the pizza dough bases in half, place them on parchment paper and bake for
- 20 minutes until they are well browned and removed from the oven.



☐ Cover each portion with a small teaspoon of dried tomatoes in oil. On top add a mozzarella ball squished with your fingers, topping it with a pinch of toasted sesame seeds and covering with a salami slice twisted like an eight or bow. Decorate it with basil leaves and serve.



Delicious!!!

