

Salami Pizzette



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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

- Preheat the oven to 200° C.
- 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!!!

