P I Z Z A F O U R S E A S O N

Ingredients
sausage
Lanchon Meat
Chicken Luncheon
Corn
olive
capsicum
Mushroom
500 g Qashqawan cheese
For decoration:
1 teaspoon oregano
1/2 cup olive oil
1 teaspoon salt
3 garlic
1 Onion
1 Kilo tomatoes
Pizza Thieves
large salins olive oil 4
1 tablespoon sugar
1/2 teaspoon salt
15 g yeast
2 cups and 1/4 water
5 cups of flour

Directions
The dough method: In a bowl, put warm water with instant yeast and sugar and mix the ingredients. In another bowl, put the flour, salt and olive oil and mix. After that, we add flour to the yeast and water and knead until the mixture holds together well. We cut the dough into two parts, then leave the dough for 15 minutes The sauce method: In a food processor, add peeled tomatoes, onions, garlic, salt, oregano and olive oil and mix well. In a frying pan, put the sauce on the fire until it boils. How to apply pizza: We extend the dough in the form of a large disk, then add the sauce and extend it to the dough and add kashkaval cheese, mushrooms, green capsicum and black olives. Stuffed pizza method: We extend the dough in the form of a large disk, then put the cheese on the dough circle, then roll the dough over the cheese After that, add the sauce, grated cheese, luncheon, and sausage Put the pizza in the oven on a high temperature for 5 to 10 minutes.