



Upside down pizza

30'
Hands on

30'
Cook Time

1-2
Portion(s)

1
Difficulty



Ingredients

For the dough

- 80 ml water, lukewarm
- 1 pinch granulated sugar
- 1 pinch salt
- 9 g yeast
- 150 g all-purpose flour
- 1 tablespoon(s) olive oil

For the pizza

- 100 g mozzarella, sliced
- 100 g bacon, slices, finely chopped
- 100 g cream cheese
- 100 g gouda cheese, grated
- 1 tablespoon(s) butter
- 3 tablespoon(s) [BBQ sauce](#)
- 1 egg yolk, diluted in 1 teaspoon water

Method

- In a mixer's bowl, add the water, sugar, salt and yeast.
- Stir with a spoon until the yeast has completely dissolved.
- You can set it aside for about 10 minutes so that yeast can activate.
- Then add the flour and olive oil.
- Beat on low speed for 8-10 minutes with the hook attachment.
- When the pizza dough is ready, remove from mixer and cover with a towel.
- Set it aside to rest and rise for 30 minutes.
- Grease the interior and exterior of a 15 cm ovenproof bowl.
- Cover the interior of the bowl with the slices of mozzarella.
- Combine the cream cheese and bacon in a bowl and spread it over the mozzarella. Top with the grated gouda.
- Roll out the dough into a circle that is 25 cm in diameter so that it can cover the bowl halfway down the sides.
- Cover the bowl with the pizza dough and brush with the egg wash.
- Set it aside for 15 minutes.
- Preheat oven to 180* C (350* F) Fan.
- Place ovenproof bowl in a [baking pan](#) and bake for 20-30 minutes, until the pizza rises and turns golden evenly.
- When ready, VERY carefully turn the bowl over because it is VERY HOT and remove the pizza.
- Spread the bbq sauce all over the crust and serve.

Διατροφικός πίνακας

Nutrition information per portion

985 Calories (kcal)	62.0 Total Fat (g)	34.0 Saturated Fat (g)	62.0 Total Carbs (g)
49%	89%	170%	24%
6.6 Sugars (g)	43.0 Protein (g)	3.2 Fibre (g)	3.9 Sodium (g)
7%	86%	13%	65%