



Stuffed Pizza Balls

30 minutes

Hands on

8-10

Portion(s)

1

Difficulty



Method

A different take on the classic pizza! You can use any ingredients leftover in the fridge! Some ideas for filling the pizza balls:

- Tomato sauce, cheese and/or bacon, sausage or any deli-meats
- Caramelized onions, cheese and cumin seeds
- Goat cheese and grapes
- A variation of any leftovers that you find tasty.

I've made some with goat cheese and grapes and some with tomato sauce and sausages.

- Preheat the oven to 220* C (428* F) Fan.
- Place 2 thin baking sheets in the oven and let them get extremely hot.
- Combine the yeast and lukewarm water in a bowl. Add the sugar and stir until it dissolves. Set aside for 10 minutes to allow the yeast to activate.
- In another bowl, combine the flour, corn flour, semolina and salt. Add the yeast mixture and the olive oil and mix with a spoon.
- When you are unable to mix it with a spoon any longer, start to knead dough by hand on a working surface.
- Brush a bowl with some oil and place the dough inside it. Cover with plastic wrap and let it rest and double in size for about 2 hours, at room temperature. How long it will take to rise also depends on the time of year.
- When ready, divide the dough into 16 equal sized pieces.
- Roll out each piece of dough to a circle that is 10 cm in diameter, on a lightly floured working surface.
- Fill each circle with the ingredients of your choice. 1-2 spoonfuls total for each.
- Wrap the filling with the dough to make a ball. Brush with some milk or a lightly beaten egg.
- Transfer to hot baking sheets in oven, placing half on each baking sheet.
- Bake for 10-12 minutes or until cooked through and golden. The time needed for baking depends on how thick the dough is, how much filling and what type of filling the pizza balls are stuffed with.
- When ready, remove from oven and serve with a nice salad.

Ingredients

- [pizza dough](#)
- 150 g goat cheese
- lime zest, of 1 lime
- 1 sprig(s) rosemary, only the leaves, finely chopped
- 20 g pistachios
- 100 g grape
- egg, lightly beaten

Διατροφικός πίνακας

Nutrition information per portion

127 Calories (kcal)	9.2 Total Fat (g)	6.0 Saturated Fat (g)	3.7 Total Carbs (g)
6%	13%	30%	1%
1.2 Sugars (g)	7.3 Protein (g)	0.25 Fibre (g)	0.5 Sodium (g)
1%	15%	1%	8%