



Grape and feta cheese pizza

30'

Hands on

1 hour'

Hands off

25'

Cook Time

4

Portion(s)

1

Difficulty



Method

For the dough

- Add all ingredients in the mixer and beat well at medium speed for 5-8 minutes, until the mixture becomes a nice and elastic dough.
- Set the dough in a warm area, inside a well-greased **bow**l with olive oil, and cover it with a towel, until it doubles up in volume. This will take about 1 hour.
- Preheat the oven to 220°C (428° F), set to fan, at least 40 minutes before baking the pizza.

For the topping

- In a **saucepan**, add the wine and honey.
- Simmer on low heat until there is very little left, around 2 tablespoons.
- Add the grapes and mix, so to cover them all with the wine syrup.
- Remove the mixture immediately from the saucepan and transfer it into a bowl.
- Add the cheeses and the pepper, and mix.

To assemble - bake

- Put the dough in a **baking pan** of 25 cm diameter, which you have floured, and spread it until it is 0,5 cm thick (leave the borders of the pizza one centimeter thicker).
- Lay the ingredients that you have in the bowl.
- Bake the pizza for 25 minutes or until it becomes crunchy.
- Set it aside to cool a little, **cut** it into pieces, and **serve**.
- If you want, garnish with some mint leaves.

Ingredients

For the dough

- 150 g all-purpose flour + extra for the flouring of the pan
- 7-8 g yeast (1 packet)
- 80 g water, lukewarm
- pinch of sugar
- pinch of salt
- 1 tablespoon olive oil

For the topping

- 100 g sweet wine
- 1 tablespoon honey
- 100 g red grapes, cut in half and without seeds
- 150 g gruyere, cut into 0,5 cm cubes
- 100 g spicy feta cheese, crumbled with your **hands**
- 1/2 teaspoon ground pepper
- mint leaves, for garnish (optional)

Διατροφικός πίνακας

Nutrition information per portion

414 Calories (kcal)	20.0 Total Fat (g)	13.0 Saturated Fat (g)	37.0 Total Carbs (g)
21%	29%	65%	14%
9.8 Sugars (g)	18.0 Protein (g)	1.8 Fibre (g)	1.4 Sodium (g)
11%	36%	7%	23%