

Directions

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1.

To make the dough, mix yeast with 1 tsp sugar and some water. Set aside to activate.

2.

Add 1 tsp salt to self-raising flour. Now add the activated yeast mixture, 3 tbsp **Eva Cooking Oil**, 1 egg, and knead to a smooth dough using lukewarm water. Leave dough in a warm place to rise.

3.

Make the sauce by heating 3 tbsp Eva Cooking Oil and frying 3 tbsp sliced onions and 1 tsp garlic paste for 2 minutes. Add tomato paste and chopped tomatoes.

4.

Bring to the boil. Add 1 tsp sugar, 1 tsp salt, 2 cups water. Cook on medium heat for 15 minutes until the sauce thickens. For toppings, cut the chicken into bite-sized pieces.

5.

In a clean pan, heat 2 tbsp Eva Cooking Oil and fry 2 tbsp sliced onions with 1 tsp garlic. Add chicken pieces and 1 tsp salt. Cook on high heat for 10 minutes until the chicken is crisp and dry.

6.

Grate the cheddar and mozzarella cheeses. Store in the freezer until required. To assemble, roll out dough and cut into small sections. Spread a spoonful of sauce on each section, top with chicken, sausage and vegetables in any combination, then sprinkle with a handful of cheese.

7.

Bake in the oven at 200°C for 10 minutes until the cheese is bubbling and golden brown at the edges.