

Pizza roll with BBQ chicken and mozzarella



> 30 min.



Normal



Zubereitung

1. To make the dough, first mix the flour, dry yeast, salt and lukewarm water. Then knead the mixture vigorously on a floured work surface, shape into a ball, cover and leave to rise for 60 minutes.
2. Then roll out with a rolling pin and spread the BBQ sauce evenly on top.
3. For the filling, add the grated mozzarella, chicken, diced onions, red pepper flakes and bacon strips.
4. Then roll up, cut into large slices and place in a pan covered with vegetable oil. Bake at 200 °C for 25 minutes until golden brown.
5. Finish the pizza rolls with grated mozzarella and put them back in the oven for 5 minutes at 200 °C to gratinate. Serve with chopped parsley and BBQ sauce for a special flavour experience.

Zutaten

For the dough:

- 280g flour
- 1 tsp dry yeast
- 1 tsp salt
- 160ml lukewarm water

For the filling:

- 120 ml BBQ sauce
- 150g GOLDSTEIG grated mozzarella
- 130g cooked chicken
- 1 red onion
- 1/2 tsp red pepper flakes
- 3 strips of bacon

To refine:

- 50g GOLDSTEIG mozzarella grated
- parsley