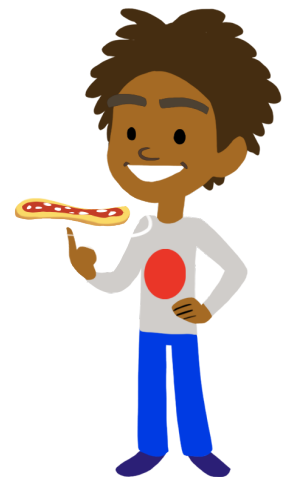


Shopping List (for Four People)

Quantity	Ingredient	Price per Pack	Price per pizza
Dough			
450 g	flour	CHF	CHF
½ cube	yeast	CHF	CHF
200 ml	lukewarm water	CHF	CHF
2 tbsp	olive oil	CHF	CHF
1 tsp	salt	CHF	CHF
Tomato Sauce			
1	onion	CHF	CHF
1 tbsp	olive oil	CHF	CHF
1	garlic clove	CHF	CHF
2 cartons	strained tomatoes	CHF	CHF
½ tsp	chopped basil	CHF	CHF
½ tsp	chopped thyme	CHF	CHF
½ tsp	chopped oregano	CHF	CHF
	salt, pepper	CHF	CHF
Topping (to Taste)			
200 g	mozzarella	CHF	CHF
	salami	CHF	CHF
	tuna	CHF	CHF
	ham	CHF	CHF
	mushrooms	CHF	CHF
	olives	CHF	CHF
	pineapple	CHF	CHF
		CHF	CHF
		CHF	CHF
Others			
	Equipment	CHF	CHF
	Staff	CHF	CHF
	Profit	CHF	CHF
Total		CHF	CHF



Recipe

Dough

- Mix the flour and salt in a bowl and form a well.
- Dissolve the yeast in a little water.
- Pour the dissolved yeast, the remaining water, and the oil into the well.
- Mix all the ingredients into a dough and knead.
- Leave to rise for approximately one hour.

Tomato Sauce

- Peel the onion and garlic and chop finely.
- Heat the olive oil in a frying pan and fry the onion and garlic gently.
- Add the strained tomatoes.
- Season with basil, thyme, and oregano.
- Add salt and pepper to taste.

Assemble the Pizza

- Pre-heat the oven to 220° Celsius.
- Roll the pizza dough out to fit the baking tray.
- Spread the tomato sauce on the dough and sprinkle with mozzarella.
- Add other ingredients to taste.
- Bake for 20 minutes with the fan turned on.