

Main course for 4  
Preparation time: approx. 30 min.  
Proving time: approx. 1½ hrs  
Baking time: approx. 10 min. per tray  
Energy per serving: approx. 3,564 kJ/853 kcal



## CHEESE PIZZA, YODELLER STYLE

500 g	Halbweissmehl (brown flour)
1½ tsp	salt
½	cube of yeast
Approx. 3 dl	water
3 tbsp	Appenzeller Alpenbitter
2 tbsp	olive oil
150 g	tangy Appenzeller cheese
150 g	Freiburger Vacherin
½ dl	Appenzeller Alpenbitter
1	garlic clove
300 g	courgette
150 g	cherry tomatoes
¼ tsp	salt
A little	Halbweissmehl (brown flour)
A little	freshly ground pepper



### Preparation

Combine flour and salt in a bowl. Crumble yeast and add to bowl together with water, 3 tbsp Appenzeller Alpenbitter and oil and knead to a smooth dough. Cover and leave at room temperature for approx. 1½ hrs to rise to double its size.

Coarsely grate cheese, mix with 50 ml Appenzeller Alpenbitter, add pressed garlic and combine before setting aside for approx. 10 min. Peel strips of courgette with a vegetable peeler, halve cherry tomatoes, salt vegetables.

Halve dough, roll out on a little flour to form an oval shape approx. 3 mm thick and place on a baking tray covered with greaseproof paper. Dust edges of dough with a little flour. Spread with cheese, courgette and tomatoes.

Baking time: approx. 10 min. on the lowest rack of an oven preheated to 200 degrees. Sprinkle pizza with pepper. Repeat procedure.

*Serve with a green salad.*