

Corn Pizza

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
800	Grams	Corn Flour	
200	Grams	Flour, All Purpose	
100	Grams	Cheese	
25	Grams	Yeast - dry	
3	Tablespoon	Sugar, powdered	
	As Required	Salt	to taste
5	Medium	Tomatoes	Pureed, for sauce
1/2	Teaspoon	Garam-Masala	for sauce
	As Required	Salt	to taste, for sauce
2	Grams	Corn Cobs	Grated, for sauce
3	Grams	Capsicums - Green	for sauce
2	Medium	Chillies Green	chopped for sauce
100	Grams	Cheese - Grated Cheddar	for sauce

Method.

1. Dissolve yeast in lukewarm water. Add corn flour and clarified butter (ghee) and make smooth dough.
2. Keep for 15-20 minutes.
3. Knead the dough and roll out 6 inches diameter size 1/2inch thick pancakes (chapattis).
4. Grease the oven tray and arrange the rolled out bread (chapattis).
5. Press lightly from all sides.
6. Bake in the oven at 175 degrees Celsius 10 minutes.

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For Preparing Sauce:

1. Saute tomato gravy, salt, green chillies, garam masala in clarified butter (ghee) for 2 minutes and mix well.
2. Spread on pizza.
3. Sprinkle capsicum and grated corn and bake for 2 minutes.
4. Sprinkle grated cheese on pizza.
5. Cut into wedges and serve warm.