



Stuffed grilled mozzarella pizza rolls with guacamole

Ingredients

For 12 pizza rolls

For the dough

- 300 g flour
- 1/2 tsp salt
- 1 tbsp olive oil
- 150 ml lukewarm water
- 10 g fresh yeast
- 1/2 tsp sugar

For the filling

- 1 scoop of mozzarella
- 1 garlic cloves
- 15 g basil
- 1 tbsp olive oil
- salt, pepper

For the guacamole

- 1 ripe, soft avocado
- 1 lime
- 2 tbsp crème fraîche
- 1 tbsp of olive oil
- 1 small shallot
- salt, pepper

Preparation

For the dough, add yeast together with sugar to lukewarm water and let rest for 10 minutes. Mix the flour with salt, add the yeast water and olive oil and mix everything with the dough hooks of a hand mixer to a smooth dough. Cover the bowl and leave to rise in a warm place for about 60 minutes.

For the filling, cut the mozzarella into very small pieces. Peel garlic and chop finely. Chop basil finely. Mix mozzarella with basil, garlic and olive oil and season with salt and pepper.

Knead the dough on a floured work surface with your hands for 2-3 minutes. Form into a ball again. Quarter the ball and form each piece into a roll. Then cut the rolls with a knife into 3

pieces of the same size. Form pieces into balls and then press flat. Put 1 tsp of the filling in the middle of the dough. Press the dough together and form a round roll.

Preheat the grill. Place the pizza rolls on the grill and grill with closed lid at medium heat (approx. 160-180 °C) for 8-12 minutes. Turn the rolls several times.

Squeeze lime for the guacamole. Peel and finely chop the shallot. Cut the avocado in half, remove the seeds and remove the skin with a spoon. Put it in a bowl together with lime juice, olive oil, crème fraîche and shallots and crush it with a fork to a fine cream. Alternatively use a hand blender. Season with salt and pepper.

Remove grilled pizza rolls from the grill and serve with guacamole.

If you need to do it faster, you can also use ready-made pizza dough. Cut this into 12 equally sized pieces and continue as described above.

Preparation time: 90 minutes

Nutritions per portion (3 rolls):

582.8 kcal / 2433.6 kJ

55,5 g of carbohydrates

15,4 g protein

31,7 g fat