

Ingredients

- ½ cup water, warm
- 1 tsp sugar
- 1 tsp dry yeast
- 1½ cup maida / plain flour / all purpose flour / refined flour
- ¼ tsp salt

- 2 tbsp olive oil
- 1/4 cup pizza sauce
- 1 tomato, sliced
- 6 cubes mozzarella cheese
- 6 pieces jalapeno
- 2 tbsp milk, to brush

Other Ingredients:

- 2 tbsp butter, melted
- 2 cloves garlic, chopped
- ½ tsp mixed herbs, basil, marjoram, oregano, rosemary, sage, thyme
- ½ tsp red chilli flakes
- Pinch of saltz

Method

- 1. Firstly, pinch a small ball sized pizza dough and flatten with hand.
- 2. Spread 1 tsp of pizza sauce, and top with tomato, cheese and jalapeno.
- 3. Bring the edges together and secure tight.
- 4. Place it on butter paper and brush with milk.
- 5. Further bake in preheated oven at 180 degree celcius for 15 minutes or till it turns golden brown.
- 6. Now prepare the butter seasoning by mixing 2 tbsp butter, 2 cloves garlic, ½ tsp mixed herbs, ½ tsp red chilli flakes and pinch of salt.
- 7. Brush over baked bomb.
- 8. Finally, serve cheesy pizza bombs hot along with some sauce.



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