

ChefNorway's

Mexican Pizza

Servings	Preparation Time	Baking Time	Mixer Time	Oven Temperature
4+ People	5 minutes	13 minutes	10 minutes	220/428 Celsius/Fahrenheit

This is a winner every Friday, Saturday, and even on a Tuesday!! It's very easy to make. It doesn't take many ingredients, and it's done within 30 minutes if you work effectively. I often serve this when I have sudden guests coming over for a sports event, or just some good times. If you are a mom and need to satisfy every mouth in the family I suggest this recipe!



Ingredients

European Measurements	US Measurements
8 dl. white flour	4 cups white flour
2 dl. hot water	1 cup hot water
½ tsp. salt	½ tsp. salt
4 tbsp. soya oil	4 tbsp. soya oil
50g yeast	1.75 oz. yeast
400g ground beef	1 lb. ground beef
1 dl. heavy cream	½ cup heavy cream
400g shredded cheese	1 lb. shredded cheese
½ tsp. cayenne pepper	½ tsp. cayenne pepper
½ tsp. garlic powder	½ tsp. garlic powder
1 tsp. onion powder	1 tsp. onion powder
2 tsp. pepper mix	2 tsp. pepper mix
2 tsp. paprika	2 tsp. paprika
2 tsp. oregano	2 tsp. oregano
1 tsp. cumin	1 tsp. cumin
2 tsp. salt	2 tsp. salt

Red = Spice mixture for the ground beef.

Directions

1. Add flour, salt, soya oil, and yeast to a mixer bowl.
2. Then add hot water. (add ¼ cup extra if the dough texture looks dry after mixing for 2 minutes)
3. Start mixing at low speed for one minute, and turn up the speed for 3 minutes.
4. The dough is done, so let it rest until you are done with the meat mixture.
5. Add **spices (marked red)** to a small mixing bowl, mix everything with a spoon.
6. Begin with the ground beef by breaking it up into small pieces in a frying pan.
7. Make sure everything is turned brown before adding spices.
8. Add spices and stir.
9. Add heavy cream, and let it simmer for 5 minutes at low heat.
10. Most of the liquid should be gone when it's done.
11. Flatten the dough to a size that fits your pan. Round or a square doesn't matter.
12. Add to a baking sheet with baking paper under.
13. Add meat and top with cheese.
14. Bake for 13 minutes in the oven.
15. Finish by topping it with canned pineapple, or tropical fruits.