



Nonna Elda Cooks Pizza Fritta

SERVINGS: 10

PREP TIME: 30 MIN

RISE TIME: 2 HOURS

Ingredients

1 tsp yeast	4 cups all purpose flour (Nonna loves 5 roses flour)
1 tbsp sugar	0.5 cup whole wheat flour
1 cup warm water	3 tbsp Olive Oil
	1 tsp salt

Directions

1. Mix yeast, sugar, and warm water in a bowl. Let sit for ten minutes
2. In a large bowl mix all ingredients using your hands, add water as needed until dough is soft but not sticky
3. Knead for five to ten minutes
4. Lightly flour dough then place in plastic bag
5. Let sit in the fridge overnight or for up to 3 days (you can skip this)
6. Take out of fridge and leave in a warm place to rise for a couple of hours.
7. Then make little balls, dust with flour, let rise again covering with cloth.
8. When risen make a little hole in the middle and deep fry then dust with sugar



Nonna's tips!
Always use warm
water..