

WAGYU BEEF BRATS PIZZA



TIME TO PREPARE
30 minutes



COOK TIME
1.5 Hours



SERVING
4-5 People



PREPARED BY
Dpb1982

Ingredients

| | |
|----------|------------------|
| 1 Pack | Wagyu Beef Brats |
| 1 Cup | Warm Water |
| 1 TBS | Vegetable Oil |
| 1 TBS | Instant Yeast |
| 1 TSP | Salt |
| 2.5 Cups | Flour |
| 1 lb | Bacon "Opt" |

Steps to Cook

- 1) In a bowl of a electric mixer, fitted with the dough hook, mix the water, honey, oil, yeast and salt
- 2) Add the flour gradually until a soft dough forms and pulls away from the sides of the bowl.

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|-------|---------------------------|
| 1 | <i>Green Pepper "Opt"</i> |
| 8 OZ | <i>Pizza Sauce</i> |
| 1 lb | <i>Cheddar Cheese</i> |
| 1 lb | <i>Mozzarella</i> |
| 1 TBS | <i>Honey</i> |
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- 3) The dough should be soft and smooth. You can add up to another ½ cup of flour, but no more than that.
- 4) Knead the dough for 3 mins in stand mixer.
- 5) Cover Dough with plastic wrap and let rest for 10 mins.
- 6) Shape and Flatten Dough out onto Greased Pizza Pan.
- 7) Pre Heat oven/Smoker to 225, once it makes temp cook brats and Bacon till they reach internal temp of 165, place in fridge to cool before slicing
- 8) Heat Oven/Smoker to 450, place dough in for 10 minutes
- 9) Remove and add sauce and all other toppings
- 10) Place back in the smoker/oven for 10-15 minutes or until bottom is crispy.
- 11) Slice and Enjoy