



Divide the dough into two equal parts, make a ball out of each half and bring them to the baking table



Flatten each ball into a thin, round disc to fit the size of your baking pan





Place the disc in the baking pan, light the burner on the stove to maximum level and place the baking pan centered over the flame



The heating process is very fast, after some minute you should already see some bubbles on the upper side of the disc. As soon as you can easily remove the disc from the baking pan, turn the disc over to be heated on the other side





While the second side is getting done, bring the tomato sauce close to the disc.



Turn off the heat. Smear a thick layer of tomato sauce onto the whole surface of the baked disc





Now bring the topping on top of the tomato sauce, covering half of the disc. Use whatever ingredients you like, in this example we are using ham, mozzarella cheese, oregano and fresh basil



Fold the second half of the disc over the first one.





Turn on the heat again, let the finished disc heat for some more minute, then turn off the heat.



Divide the finished disc into two equal parts.



Place the quarter disc on a serving plate. Garnish with some more fresh basil.

Voilà!

Bon appétit!