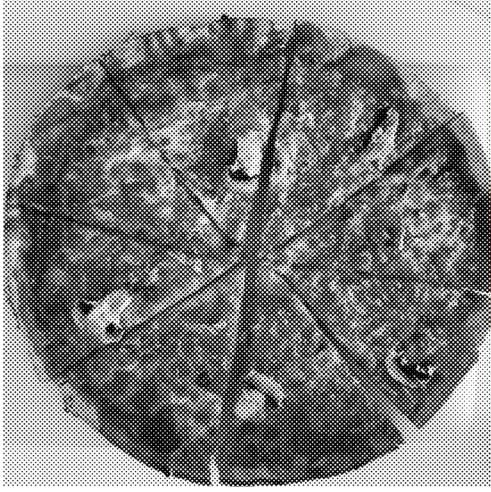


I usually use wheat flour, but you can mix it in different proportions with rye or whole grain flour. The more you mix, the less fluffy and more crispy the dough will be.



You can also make fewer, but thicker pizzas.

## Pizza

1. Add a pinch of sugar and yeast (I use two packets of instant yeast) to a glass of warm water. Wait about 20 minutes until the yeast becomes active.
2. Gradually add about half a kilogram of flour and half a handful of salt.
3. Knead until you get a smooth, soft, slightly sticky dough. I recommend using a mixer, as it takes a while. Once the dough is ready, cover it with a cloth and leave it in a warm place for 2 hours.
4. In the meantime, prepare tomato sauce with spices and cut your chosen toppings.
5. Take small portions of the dough. You can knead them, but I recommend rolling them out. This recipe should yield 5-6 thin dough rounds with a diameter of 30 cm. Spread each round with tomato sauce, sprinkle with cheese, and add your selected toppings.
6. Bake each separately in a preheated oven at 220°C, ideally with the fan setting. It should take about 8-10 minutes, but adjust the time to your oven.

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October 2024

#zinetober2024

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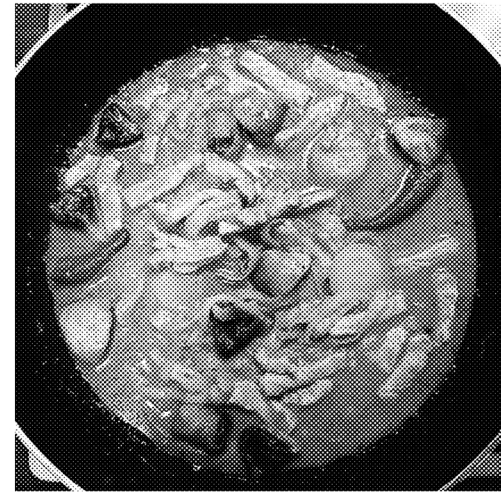
## My signature recipes



## godai

## Curry

1. Sear the meat in a pan – usually chicken, but it can also be lamb, beef, or pork, depending on your preference.
2. In the basic version – add sliced onions and sauté. In the full version – add a mix of vegetables of your choice, to taste.
3. Add water and curry paste – my favorite is Cock Brand.
4. For a more "Indian" version, add tomato passata (it will be thicker). For a more "Thai" version, add coconut milk (it will be thinner). Adjust to taste and desired consistency.
5. Simmer on low heat with the lid on, stirring occasionally, for about 15-20 minutes. You can cook rice during this time.
6. Serve with rice or Indian naan bread.



I suggest red curry paste for the Indian version. Any color will be good for the Thai one. The green paste is the hottest.

## Goulash

1. Sear the meat in a pan – usually beef or pork, but it can also be game meat. For a vegetarian version, you can use oyster mushrooms. Season the meat – preferably with a goulash spice mix. The key ingredients are pepper, hot paprika, and aromatic herbs.
2. Add finely chopped onion. At the end of frying, you can add a bit of soy sauce (if you do this, don't add salt throughout the cooking process).
3. Separately, bring broth to a boil in a pot (flavor of your choice, I use mushroom broth). You can also add crushed garlic cloves, diced mushrooms, button mushrooms, and bell pepper.
4. Add the fried meat and onion to the broth and simmer on low heat for 2 hours, stirring occasionally.
5. Near the end of cooking, you can thicken the dish with wheat flour mixed with a glass of cooled broth. Simmer for another 10-15 minutes, stirring to prevent sticking.



Serve with potatoes, rice, or in a hollowed-out loaf of bread. It also goes great with hash browns.

If you add more broth, it will become goulash soup: if you use less (and add flour), you'll get a thick sauce.