

Pizza Recipe

Makes 4 Pizzas (double quantity for 8)



Ingredients

Pizza Base:

- 500g Pizza flour
- 350ml Warm water
- 3.5 dry yeast (1/2 sachet)
- 1 tsp caster sugar (or honey)
- 10g salt
- Olive oil
- Fine semolina

Sauce:

- 1 x can tinned tomatoes (Mutti finely chopped)
- Salt + Pepper
- Dash olive oil
- Few basil leaves to your liking
- Leave it in the fridge until you're ready to cook!

Notes

- Prep takes 4-5 hours (including rest) so if you are planning to make pizzas for dinner start prepping around 1:30-2pm for cooking pizzas around 6-6:30pm.
- Don't forget Nutella for your dessert pizza!
- Also, if you make more, cook your pizza and reheat it for later! Breakfast pizza is always a good idea.

Method (Or you can watch the videos)

1. Add warm water and yeast to a large bowl. Add sugar (or honey) and mix it together. Leave for 5 mins.
2. Add flour and salt to bowl. Using your dough whisk (provided) mix it together until it looks like a shaggy dough ball.
3. Now cover your hands in olive oil and transfer the dough onto the bench. Knead together for 3-5 mins or until smooth.
4. Place back into bowl and drizzle some extra olive oil over the dough. Cover bowl with a damp tea towel.
5. Rest for 1 hour (or until doubled in size).
6. Prepare a baking tray with a sprinkle of fine semolina flour to help the dough from sticking.
7. Back to the dough - now we deflate the dough by gently pressing down and scraping the edges of the dough to remove from the bowl onto the bench top.
8. Using a knife cut your dough into 4x even portions. (you can use a scale if you wish - aim for a 250g dough ball).
9. Once your dough is cut into portions, we want to fold into a round ball and ensure the top is smooth. Place onto your baking tray and place them 10cm apart from each other. Repeat for each dough ball and cover with your damp tea towel.
10. Rest for 2-3 hours or until doubled in size.
11. Now we are ready to cook!! >> see instructions on prepping the pizza oven before cooking.
12. Your pizza oven should be pre-heated for 30mins and be at 400 degrees.
13. To stretch your pizza dough out, place a handful of semolina flour on the bench. Take your dough ball and press on the semolina. Turn it over and press out with your fingers in a circle.

Once you have stretched out your dough it's now time to add your toppings!

- Spread your tomato paste in a circular motion, leaving the edges.
- Sprinkle top with parmesan. Add your toppings (mozzarella, pepperoni, mushrooms etc.)

Now to cook!!

- Sprinkle the pizza paddle with some semolina. Now to transfer the pizza onto the peel - quickly push the paddle under the pizza.

- Now transfer the pizza into the oven. It should only take 60-90 seconds to cook. Turn the pizza around every 10- 20 seconds to avoid burning.
- Once it has cooked to your liking - transfer onto a board, cut and enjoy!!

Pizza shopping list

- Pizza flour
- Yeast
- Basil (check the garden first!)
- Mutti chopped tinned tomatoes
- Mozzarella
- Parmesan
- Mushrooms
- Pepperoni
- anything you like

Link to the website videos and recipe

