

004 PIZZAS ON A STONE

Basic Semolina Pizza Dough

In Bosch with dough hook:

2 c. warm water
1 tbsp. honey
2 tbsp. yeast
1 tbsp. olive oil
2 ½ tsp. Salt
2 c. durham flour

Mix thoroughly. Continue to add whole wheat flour until mixture cleans sides of bowl. Knead until the gluten has develop, (about 5 min.) Dough will be soft but not sticky. Dough can be made ahead and kept in a plastic bag in the fridge for up to 2 days, or in the freezer up to 2 months.

Roma Tomato and Fresh Basil Pizza

Basic Crust

8 oz. Shredded Mozzarella cheese
4 Roma Tomatoes, Seeded and sliced
Fresh Basil leaves
Olive oil
Fresh ground pepper

Preheat oven and pizza stone to 500 deg. F. while preparing pizza. Roll out dough and brush with olive oil. Sprinkle with the shredded Mozzarella. Arrange the tomato slices on top of the cheese, drizzle with 2 tbsp. of olive oil, and sprinkle with fresh ground paper. Bake for 6 – 8 min. or until cheese is bubbly and crust is browned. Remove from oven and garnish with fresh Basil.

HINT: Do not put basil on pizza prior to baking if you want it to retain its colour. The oven's high heat causes the basil to brown.

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Bubbly Bread (Italian Pizza Bread)

Use approx. half of the PITA bread dough.

1/3 c. Parmesan Cheese
½ c. grated Mozzarella Cheese

Sprinkle bread board or counter top with Parmesan cheese. Roll out dough on top of cheese into a 12 in. circle. Turn over the dough. Roll into 14 in. circle. Repeat the process so both sides will be coated with cheese.

Place on a greased cookie sheet of a pizza stone. Sprinkle with Mozzarella.

If using a baking sheet, bake at 400 deg. F. for 15 – 20 min.

If using a pizza stone, bake at 500 deg. F. for 6 – 8 min. or until lightly browned. Serve warm or store for up- to two days.

SERVING IDEAS:

Use as a crust for your favourite pizza.

This bread is delicious when served with cream cheese and chives.

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Bar-B-Q Chicken Pizza

5 Chicken thighs (or equivalent chicken parts)

2 cups barbecue sauce

1 onion, chopped

½ lb. Mozzarella cheese, grated

Place chicken parts in Kuhn Rikon pressure cooker with 1 cup of barbecue sauce. Process for 10 min. on the second ring. Press down on top valve to de-pressurize. Open and remove chicken. Peel and shred chicken off the bones. Spread remaining sauce on the unbaked pizza crust. Sprinkle with shredded chicken, chopped onion, and grated mozzarella cheese. Bake on the pizza stone at 450 degree F. for 10 to 12 min.

Stuffed Vegetarian Pizza

Steam 2 cups of broccoli trees for 2 min. Place on the rolled out pizza crust. Add 1 cup mozzarella cheese. Place a second pre-rolled crust of pizza dough on top and seal the edges by pinching them together. Spread Pizza Sauce Mix. (1 small can tomato paste and 1 Tbsp. of Pizza Sauce Mix) on the top of the crust. Place on a hot pizza stone and bake 15 to 20 min. on 425 degrees F. until lightly browned.