

PIZZA WITH GARLIC, TOMATO, MOZZARELLA AND BASIL

EQUIPMENT

PIZZA STONE, STAND MIXER, SCALES, ROLLING PIN, SPOONS, FORK,
CHEF KNIFE, MIXING BOWLS

INGREDIENTS

500GM STRONG WHITE FLOUR + SOME FOR DUSTING, 5GM CASTER SUGAR, 5GM SEA SALT, 7GM DRIED YEAST,
335GM WARM WATER, 3-4 TRUSS TOMATOES, 3 CLOVES GARLIC, 1 BUFFALO MOZZARELLA,
COBRAM ESTATE GARLIC INFUSED EXTRA VIRGIN OLIVE OIL,
3-4 SPRIGS FRESH BASIL LEAVES

METHOD

IN A SMALL MIXING BOWL WEIGH OUT YEAST, SALT AND SUGAR AND ADD THE WARM WATER TO THIS MIX, STIR AND SET ASIDE FOR 5 MINS

PLACE THE FLOUR INTO A THE BOWL OF A STAND MIXER AND ONCE THE YEAST AND WATER MIX BEGINS TO FOAM ADD TO THE FLOUR

MIX ON LOW SPEED WITH A DOUGH HOOK FOR 10 MINS

ONCE MIXED REMOVE AND BRIEFLY KNEAD THIS MIX ON A FLOURED BENCH FOR 3-4 MINS

RETURN THE DOUGH TO THE BOWL AND COVER WITH CLING FILM AND PLACE INTO A PRE-HEATED OVEN STEAM SETTING 40 DEGREES FOR 40
MINS

WHILE THE DOUGH PROVES CHOP 3 SMALL CLOVES OF GARLIC AND ADD A GENEROUS SPLASH OF THE GARLIC INFUSED EVOO

SLICE THE TOMATOES AND PUT THEM INTO THE GARLIC OIL, SEASON WITH SALT AND MIX IN WELL WITH A SPOON

ONCE THE DOUGH HAS PROVED REMOVE FROM THE OVEN AND PLACE ONTO A FLOURED WORK SURFACE, KNEAD FOR 1 MIN AND DIVIDE THE
DOUGH INTO 4 EQUAL PORTIONS

PLACE THE PIZZA STONE INTO A COLD OVEN AND PRE-HEAT TO 220 DEGREES COMBI SETTING

ROLL ONE PIECE OF DOUGH OUT ABOUT THE SAME SIZE AS YOUR STONE AND SET ASIDE UNTIL THE STONE IS HOT

ONCE THE STONE IS HOT REMOVE FROM THE OVEN AND LAY THE DOUGH OVER THE STONE, DOCK THE SURFACE OF THE DOUGH WITH A FORK AND
SPoon OVER SOME OIL FROM THE TOMATOES

PLACE THE PIZZA BASE IN THE OVEN FOR 1 MIN TO SEAL THE BASE

REMOVE FROM THE OVEN AND WORKING QUICKLY LAY THE TOMATO OVER THE BASE, TOP THE TOMATO WITH TORN MOZZARELLA AND RETURN
TO THE OVEN FOR APPROX 15-18 MINS UNTIL GOLDEN AND CRISPY

ONCE COOKED TEAR FRESH BASIL OVER THE PIZZA AND SERVE ON THE STONE STRAIGHT FROM THE OVEN

HINTS & TIPS

- THE REMAINING DOUGH CAN BE FROZEN FOR UP TO 8 WEEKS IN THE FREEZER.

- DRAIN THE TOMATOES WELL BEFORE ADDING THEM TO YOUR BASE, TOO MUCH LIQUID WILL RESULT IN A SOGGY BASE.

- ALWAYS HEAT YOUR PIZZA STONE STARTING IN A COLD OVEN, IF YOU PUT THE STONE IN A HOT OVEN THERE IS A VERY GOOD CHANCE IT COULD
CRACK.