

HAND-HELD PIZZAS



OLIVE OIL FERMENT

100g	strong flour
2½g	sea salt
1 tsp	extra virgin olive oil
½ tsp	milk
70ml	water
1g	granulated yeast

Method:

1. Mix the ferment in a bowl and stir together to combine for about 2 minutes on low speed.
2. Mix for a further 5 minutes on high speed or until the dough is smooth and elastic.
3. Put in a bowl, sprayed/wiped with olive oil. Cover with plastic wrap. Leave overnight in the fridge before using.

OLIVE OIL DOUGH

600g	strong flour
6g	granulated yeast
400ml	water
20ml	milk
15g	sea salt
180g	Olive Oil Ferment (optional)

Method:

1. Place all the ingredients, except the ferment, into a bowl fitted with a hook. Mix on low speed for 2 minutes.
2. Mix on high speed for approximately 5 minutes. If using ferment, break it up with your hands and scatter into the bowl.
3. Mix on high until well combined. The dough should have a silky complexion when done. Place in a container sprayed/wiped with olive oil, cover with plastic wrap and leave for 1½ hours.
4. Knock back and rest for a further 30 minutes. Repeat.
5. Preheat oven to its highest temperature. Divide as required. Mould and leave to prove for a further hour, covered with a damp tea towel.
6. Place the loaves in the oven and spray the oven with water. Drop the oven bake to 200°C. Bake for approximately 30 minutes or until the bread is golden brown and sounds hollow.



SUNDRIED TOMATO & OLIVE HAND-HELD PIZZA



Makes 10 pizzas (at 253g each)

INGREDIENTS:

1200g	pizza dough
950g	Barker's Sundried Tomato & Olive Savoury Filling
220g	chorizo spicy sausage (thinly sliced)
150g	cheese (grated)
10g	dried Italian mixed herbs

METHOD:

1. Scale the pizza dough into 120 gram balls. Rest for 5 minutes.
2. Roll each piece of dough into a round, approximately 18 to 20 centimetres in diameter.
3. With a pallet knife, spread 95 grams of **Barker's Sundried Tomato & Olive Savoury Filling** over the dough, right to the edges.
4. Place 6 pieces of chorizo sausage from the top, down the centre – they should finish about two thirds down the pizza.
5. Sprinkle 15 grams of the grated cheese over the pizza.
6. Sprinkle 1 gram of the mixed herbs over the pizza.
7. Fold the bottom third of the pizza up towards the centre. Take the right side of the pizza and fold three-quarters across to the left. Take the left side and stretch over the right side, tucking the dough under the pizza. You should be left with a "suit" effect with the chorizo showing through the top. Prove for 25 – 30 minutes.
8. Lightly spray with water and sprinkle a modest amount of cheese and dried herbs over the top of each pizza.
9. Bake at 180°C for approximately 22 minutes or until golden brown.



1096-10-1-1 hand held pizza

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SPICY VEGETABLE HAND-HELD PIZZA



Makes 10 pizzas (at 252g each)

INGREDIENTS:

1200g	pizza dough
950g	Barker's Spicy Vegetable (Samosa) Savoury Filling
220g	smoked chicken (diced)
150g	cheese (grated)

METHOD:

1. Scale the pizza dough into 120 gram balls. Rest for 5 minutes.
2. Roll each piece of dough into a round, approximately 18 to 20 centimetres in diameter.
3. With a pallet knife, spread 95 grams of **Barker's Spicy Vegetable Savoury Filling** over the dough, right to the edges.
4. Sprinkle 22 grams of diced, smoked chicken over the pizza.
5. Sprinkle 15 grams of the grated cheese over the pizza.
6. Fold the bottom third of the pizza up towards the centre. Take the right side of the pizza and fold three-quarters across to the left. Take the left side and stretch over the right side, tucking the dough under the pizza. You should be left with a "suit" effect. Prove for 25 – 30 minutes.
7. Lightly spray with water and sprinkle a modest amount of cheese over the top of each pizza.
8. Bake at 180°C for approximately 22 minutes or until golden brown.



1096-10-1-2 hand held pizza

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