



Miele

Olive, goat's cheese and orange pizza

By Maggie Beer

30 minutes, plus proving and cooling time

Preparation time

1 hours 40 minutes

Cooking time

6 medium pizzas

Serves

INGREDIENTS

Fresh pizza base

15 g fresh yeast
½ tsp sugar
375 ml warm water
500 g unbleached strong flour
2 tbs whole milk powder
1½ tsp salt flakes
60 ml (¼ cup) extra virgin olive oil
¼ cup polenta, for dusting

Toppings

2 whole bulbs garlic, separated
2 tbs extra virgin olive oil, plus extra
for garnishing
225 g (1 ½ cups) black olives, pitted
2 tbs picked oregano leaves, plus
extra for garnishing
Rind of 2 oranges, finely sliced
1 egg, beaten, to glaze pastry
Sea salt and pepper, to taste
180 g marinated goat's cheese or
feta

Miele accessories

Gourmet baking stone
Steam container

METHOD

Pizza Base

1. Combine the yeast with the sugar and 1 tablespoon of warm water in a small bowl. Dissolve the yeast by mashing it with a fork and set aside for 5–10 minutes until frothy.
2. Mix the flour, milk powder and salt flakes in a large bowl. Make a well in the centre and add the olive oil and the yeast mixture.
3. Pour the remaining warm water and stir until well combined and turn the dough out onto a floured bench. Knead for about 10 minutes until shiny and smooth.
4. Return the dough to the lightly oiled bowl, cover the bowl with cling wrap and place on shelf position 2. Prove on Conventional 40°C for 1-2 hours until the dough has doubled in size.
5. Remove the dough from the oven and set aside. Pre-heat oven on Conventional at 250°C with Crisp function activated. Place the baking stone on a wire rack on shelf position 2 and heat the stone for at least 45 minutes for the best results.
6. Remove the dough from the bowl and knead it for 1-2 minutes to remove large air bubbles. Divide the dough into 6 equal portions and roll into balls and cover with cling wrap and rest while you prepare the toppings.

Toppings

1. Separate the garlic bulb into cloves, place into a perforated steam tray and Steam at 100°C for 35 minutes. Remove and peel off the skin when cooled.
2. In a small frying pan, drizzle generously with extra virgin olive oil and simmer garlic, covered on induction setting 5 until golden, approximately 15 minutes. Toss sautéed garlic together with olives, oregano leaves, orange rind and olive oil.

To assemble

1. One at a time using your hands or a rolling pin, flatten the dough balls into 17 cm pizza bases approximately 4 mm thick. Dust generously with flour and polenta, brush the dough with egg wash then top with the mixture of olives and garlic.
2. Using a paddle, slide the pizza from the bench into the oven onto the pre-heated stone. Cook for 8 minutes until crisp and brown.
3. Remove from the oven and while hot, garnish with spoonfuls of goat's cheese, oregano leaves and extra virgin olive oil. Cut and serve and repeat with remaining dough and toppings.

Notes

- Pizza dough can be made 1-2 days in advance and kept in the fridge in small batches.
- Shape chilled dough into balls and allow to return to room temperature before use, allow at least 1 hour for this process.
- Always use olives that are preserved whole and remove the pits as needed, pre-pitted olives lack the quality of flavour and should be avoided.
- When using marinated cheese always drain the oil, these can have a lack lustre flavour when compared to fresh extra virgin olive oil and even sometimes begin to go rancid in storage.
- Garlic is a key ingredient in this recipe, always buy Australian and try to buy new season. Flowering plants later in the season can become bitter.
- If you do not have a baking stone, cook pizzas using an oven pre-heated on Intensive Bake at 230°C. Use a baking tray on shelf position 1 for the best results.