



Miele

Pizza

By Miele

30 minutes, plus proving time

Preparation time

10 minutes per pizza

Cooking time

2-3 pizzas

Serves

INGREDIENTS

Pizza dough

250ml water
10g sugar
7g yeast
380g tipo 00 flour
6g salt

Flour mix

½ cup flour
½ cup semolina

Sauce

1 x 800g can tinned whole
tomatoes
¼ bunch basil
10g sugar
5g salt
2 tbsp extra virgin olive oil

Toppings

Grated cheese
Pepperoni or salami
Basil

METHOD

1. Place the gourmet baking stone into the oven on shelf position 2. Select Fan Grill at 240°C and allow the baking stone to preheat inside the oven. Ideally allow a minimum of 30-40 minutes to preheat the stone.
2. Whilst the dough is proving, and the stone preheating, gather all of your topping ingredients.

Flour mix

1. Mix the flour and semolina and set aside.

Pizza dough

1. Whisk together the water, sugar and yeast and allow to activate.
2. Pour the flour onto a clean flat surface, and create a well in the centre.
3. Pour the water and yeast mixture into the well, and slowly incorporate the mixture together with your hands.
4. Once the dough is starting to come together, knead for 2-3 minutes before adding the salt, and then knead for a further 2-3 minutes, or until you get a smooth dough.
5. Place the dough into an oiled bowl and place in the oven on Prove yeast dough function for 30-45 minutes, or until doubled in size. Alternatively, place a damp cloth over the bowl and allow to prove on the bench for up to an hour.
6. Once your dough has proven, remove from the bowl and portion into 2 or 3 rolls, this will make 2 large pizzas, or 3 smaller pizzas. Sprinkle some of the flour mix onto a tray, place the rolls onto the tray and then cover with another tray. Allow the dough to rest for 15 minutes before rolling into pizzas.
7. Sprinkle the bench with some of the flour mix, and place a ball of pizza dough in front of you. Using your knuckles, gently push the dough sown in a circular fashion, this will ensure a round pizza, when you are confident, pick up the pizza base and gently toss it between your hands, place back onto the bench to check how round it is. Continue the process until you have rolled the pizza out to the desired thickness and shape you are after.

Sauce

1. Open the can of tomatoes and strain using a sieve to remove the excess water. Allow to sit for 20-25 minutes.
2. Place the strained tomato pulp, basil, salt, sugar and oil into a tall jog, and blend with a stick blender to create a nice smooth sauce.
3. Adjust the seasoning and set aside.

Assembly

1. Top the pizza with the tomato sauce, and whatever toppings you desire.
2. Slide onto the pizza paddle, and then slide the pizza onto the baking stone. Bake for 6-10 minutes depending on thickness.
3. Make up the other pizzas as one is cooking, continue until all bases and toppings are finished.

Hints and tips

- If you don't have a gourmet baking stone, place your pizza on a perforated round baking tray in the oven on shelf position 1. Cook on Intensive bake at 230°C for 8-10 minutes.
- Add a pinch of milk powder to the dough for a little extra richness.