

20-minute Hawaiian Pizza



Dough Base:

- 350gm flour - sifted
- 200ml warm water
- 2 tablespoons (11gm) instant yeast
- 1 tablespoon olive oil

Topping:

- 200g Chicken breast meat - diced (or any type of meat / ham / sausages, etc)
- 100g Tomato Puree
- 100g Mozzarella Cheese (more or less, to taste)
- Sprinkle of Italian Herb mixture
- Other toppings as desired: Mushroom, pineapple, capsicum, big onions
- Salt & Pepper to taste

Notes:

1. Flour must be well sifted to introduce air to keep pastry soft & crisp.
2. Dough must be well kneaded to enable gluten stretch and expand allowing dough to hold in air formed by yeast.

Method:

1. Make dough in **Tupperware That's A Bowl**. Mix sifted flour, yeast, salt, water and oil.
2. Knead for 15 minutes until smooth. Leave in a warm place for 45 mins, for dough to rise.
3. Add a pinch of salt and boil chicken breast meat in **Black Series Fry Pan with Glass Lid 28cm** for 3 minutes. Drain.
4. Divide dough into two portions. Roll each of the dough into 1cm thickness to make pizza base.
5. Place pizza base on lightly greased **Black Series Fry Pan with Glass Lid 28cm**.
6. Add a pinch of salt and herbs to tomato puree. Mix into paste. Spread tomato paste on the dough.
7. Top with chicken breast meat, mushrooms, onions and others. Finish off with mozzarella cheese.
8. Cover **Black Series Fry Pan with Glass Lid 28cm** to bake for 15 minutes using low flame.
9. Serve hot.



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**Black Series Fry Pan
with Glass Lid 28cm**