



Pizzas, Italian Calzone, Garlic Bread, Savoury Scrolls & Pullaparts etc.

The Mixing Bowl U25/2 Hallam Sth Rd Hallam Vic 3803 (03) 9796 3973
www.themixingbowl.com.au **T = tablespoon** **t = teaspoon** **C = Cup**

Starting with the normal dry ingredients to make a plain bread dough we can make delicious pizzas and other tasty breads. The recipe makes at least 1 large pizza and may have enough scraps to make 1 or 2 rolls. Either recipe listed can be used in bread machines just set on the dough cycle. (add cheese a few minutes before kneading cycle finishes).

Using White Bread Mix.

2 t Dry Active Yeast
 450gms (3 C) White Bread Mix

For a crispier crust – replace ½ C of the flour or bread mix with ½ C Fine semolina.

Liquid

300-310mls warm water
 2 t olive oil

can add ½ a C of grated tasty or parmesan cheese

To make dough from scratch recipe

2 t Dry active Yeast
 450gms (3 C) Unbleached Bread Flour

2 t Bread Improver
 1½ t salt plus 1 t sugar

Liquid

300-310mls warm water
 2 t olive oil

To make the dough by hand.

1. Measure the dry ingredients into a bowl. Add any flavourings (such as herbs, or the cheese), then most of the warm water and the oil (oil is not needed if you use cheese in the dough).
2. Mix thoroughly. Tip the dough out of the bowl onto a well floured board and knead for 30 seconds to a minute.
3. When fully mixed cover the dough with freezer wrap and place the bowl somewhere warm to rise, until double in size. While the dough is rising prepare the toppings. Tip the dough out onto a floured board and pat into a ball.

To make the Pizza.

1. Roll the dough out to a circle to fit the pizza tray, if the dough is stretchy and hard to roll out, let it rest for a few minutes, it will then be softer and much easier to roll out.
2. Brush the pizza tray with oil or dust with fine semolina, place the dough on the tray and press the edges to fit.
3. Spread the dough with a sauce base and place selected toppings on the base.
4. Finish most of the pizzas with a sprinkle of cheese and a sprinkle of our Garlic & Chillies or Herb & Garlic mixes or season with basil, oregano, and black pepper to your own taste.
5. Bake in a very hot oven 15-30 mins, partly high in the oven, partly on a lower shelf.
6. If you have trouble browning the base either season the pizza tray, or place the pizza tray on a darker tray for part of the time.

Suggested Toppings:-

Tomato Bases - Tomato supreme, pasta sauces, or homemade sauce. Try some tomato paste blended with water, onions, garlic and herbs or use any of our delicious savoury fillings.

Toppings - Ham, spring onion, pineapple, bacon, mushroom, cheese, salami, prawns, mussels, anchovies, olives and combinations of extra vegetables.

Vegetarian - use a combination of fresh vegetables, either grated or thinly sliced eg. mushrooms, tomatoes, red and green capsicum, spring onions, zucchini and fresh or dried herbs (basil, oregano, garlic), topped with cheese.

Oven Temperatures

Fan-Forced 200-230°C

Electric/Gas 220-250°C

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Our super-supreme, - tomato, mushrooms, red & green peppers, spring onions, ham, salami, bacon, topped with cheese and a sprinkle of our "Herb & Garlic" mix or "Garlic & Chillies" mix.

A 4-corner pizza is very popular, ¼ ham and pineapple, another ¼ ham and mushrooms, next tomato, salami, spring onions, and peppers, and the last ¼ with the lot.

Saté sauce, small pieces of fresh chicken fillet, onions, red & green capsicum, pineapple (if liked) and a few slices of mozzarella cheese.

Garlic Bread

A quick garlic bread pizza can be made by rolling out the pizza dough quite thinly, place on a semolina dusted or oiled pizza tray. Spread liberally with olive oil, fresh (or crushed "jar") garlic, sprinkle lightly with Herb & Garlic Mix and/or freshly grated parmesan cheese. Bake in hot oven until golden brown, serve hot with soup casseroles, or pasta.

Stuffed Cheese Crust Pizza - The Trick to it.

The trick to pizza with a cheesy crust is simply "**cheese sticks**"! At the very edge of the crust, roll the dough over peeled cheese sticks, seal around and then bake.

Savoury Pull-aparts.

Any batch of dough, can be used to make pull-aparts or monkey bread, in ordinary bread tins.

1. Divide the dough into 15 or 20 small pieces, either leave in lumps or shape into smooth balls.
2. In a small dish, melt 30gms butter, or pour in 3 T Olive oil, add at least 1-2 t garlic and 1 t of our Herb & Garlic or Garlic & Chillies mix .
3. Brush or dip the dough lightly into the mix, and drop the pieces into bread tins.
4. Flavourings such as cheese, spring onions, herbs and bacon can be scattered in with the pieces of dough. Allow to rise until double in size. Bake for 25-30 mins
5. When the bread is cooked, tip out, and it will pull (or fall) apart into individual serves, and is best eaten straight away, but can be re-warmed before serving.

Pizza rolls.

Instead of making pizza, you can use the dough to make pizza rolls. Divide the dough into 8 or 12 pieces, roll into flat circles. Place dough on a baking paper/mat lined tray and top with our Sundried Tomato and Olive filling, ham, pineapple and cheese, or any other pizza toppings, let rise for about 15mins and bake for 15-20 minutes. Can be frozen for later quick snacks.

Savoury Scrolls -

Roll the dough out into a large rectangle, spread with our Capsicum & Apricot or Red Onion & Chilli fillings and sprinkle on ham, cheese, spring onions, capsicum, etc, roll up firmly like a Swiss roll, and slice into 12 pieces. Place cut side down in a baking paper lined roll tray. Allow to rise until double in size, and bake till golden.

Mayo Scrolls -

Same as above but use mayonnaise instead of tomato sauce as the base.

Calzones (or Pizza Pockets)

Divide the dough into 8-12 pieces. Roll the dough flat into a rough circle. On one half of each circle place the fillings, and fold the other half over the top and seal the edges by pressing firmly. Prick the top generously with a skewer to allow steam to escape. Brush the top with olive oil, or spray with water and top with grated cheese and place on a silicone paper or baking mat lined tray. Allow to rise for about 15 mins, bake for about 20 minutes. Serve with a crisp salad.

Any combination of pizza ingredients can be used to fill the Calzone.

eg. Tomato, mozzarella cheese, salami, onions, ham & herbs.

Ham, cheese, pineapple, spring onions & mushrooms.

Chicken, cheese, onion and broccoli. or Bacon, mushroom, spring onion, cheese & herbs.