



GRILLED PIZZA

EQUIPMENT:

GRILL
PIZZA PEEL
LARGE BOWL
ROLLING PIN

INGREDIENTS: 2 TABLESPOONS OLIVE OIL
3 1/4 CUPS "OO" BREAD FLOUR
1 1/4 CUP WARM WATER 8 OZ. HHF ROASTED TOMATO
1 TABLESPOON SALT ANY AND ALL VEGETABLES
1 TABLESPOON SUGAR OR MEAT THAT YOU DESIRE
2 TEASPOONS INSTANT
DRY YEAST

METHOD:

FIRST

MIX THE WATER, SALT, SUGAR, YEAST, AND OIL IN THE BOWL UNTIL ALL INGREDIENTS ARE COMPLETELY DISSOLVED. ADD THE FLOUR A LITTLE AT A TIME UNTIL A DOUGH STARTS TO FORM.

SECOND

GENTLY FORM THE DOUGH INTO A LARGE BALL WHILE SCRAPING THE BOWL TO INCORPORATE ALL OF THE FLOUR. YOU MAY NEED MORE FLOUR IF THE DOUGH IS TOO STICKY.

THIRD

KNEAD THE DOUGH FOR 10 MINUTES BY HAND OR 4 MINUTE IN A STAND MIXER UNTIL THE DOUGH HAS BECOME SMOOTH AND ELASTIC. COVER WITH PLASTIC WRAP OR A TOWEL AND LET RISE FOR ONE HOUR.

FOURTH

KNEAD THE DOUGH FOR THIRTY SECOND UNTIL ALL OF THE BIG BUBLES ARE OUT. CUT THE DOUGH INTO FOUR AND FORM A BALL. LET THE DOUGH REST COVERED FOR TWENTY MORE MINUTES BEFORE USING.



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FIFTH

PRE-HEAT THE GRILL AND MAKE SURE THAT IT IS CLEAN ON THE HIGH. USING THE ROLLING PIN, ROLL OUT THE DOUGH UNTIL THE DESIRED THICKNESS OF THE CRUST IS REACHED. USING A NAPKIN, SPREAD OIL ON THE GRATE OF THE GILL TO HELP PREVENT THE DOUGH FROM STICKING.

SIXTH

USING THE PIZZA PEEL, TRANSFER THE ROLLED OUT DOUGH ONTO THE GRILL. AFTER ABOUT 2 MINUTES, THE DOUGH SHOULD HAVE GRILL MARKS AND BE HALF COOKED. TAKE OFF THE GRILL AND PUT THE UNCOOKED HALF DOWN ON THE PIZZA PEEL.

SEVENTH

START TO ASSEMBLE YOUR PIZZA BY SPREADING THE HHF RAOSTED TOMATO PESTO ON THE GRILLED PART OF THE DOUGH. ADD ANY AND ALL VEGETABLES OR MEFAT THAT YOU WOLD LIKE ON YOUR PIZZA AND RETURN THE PIZZA TO THE GRILL. CLOSE THE LID AND CHECK EVERY 2 MINUTES UNTIL THE DOUGH IS COOKED. SLICE AND ENJOY!