



Pizza diavolo

GAGGENAU

Gaggenau appliances:

Oven with baking stone function

Gaggenau accessories:

Baking stone

Heating element for baking stone

Serves: 4

Ingredients:

1 qty pizza dough*

Buffalo mozzarella or fior di latte,
roughly torn

Fresh tomato passata

Basil leaves

Cherry tomatoes, halved

Salami, sliced

Olives, halved

Roasted capsicum strips

*See pizza dough recipe

Preparation:

1. Remove the ceramic plug from rear of the oven. Connect the heating element and place the baking stone and shelf support on level 1. The heating element should sit directly underneath the baking stone. Select the baking stone function and preheat oven to 300°C for approximately 30 minutes.
2. Roll out the pizza dough to approx 25–30cm. Lightly sprinkle the pizza paddle with semolina and stretch dough on top, ensuring a small amount of dough extends the lip of the paddle (this will help with sliding the pizza onto the stone). Add selected toppings to the base. To slide pizza onto the stone, tilt the paddle in a downward position towards the back of the stone just until it touches the edge of the pizza. Gently wiggle the paddle from side to side until the entire pizza slides off and is on the baking stone. Cook for approximately 4 minutes.

To assemble:

1. Spread passata onto base.
2. Add the salami, cherry tomatoes, roasted capsicum strips and olives.
3. Top with torn buffalo mozzarella.
4. Place on baking stone and cook for 4 minutes.
5. Tear fresh basil leaves on top and serve.