



Sicilian-style pizza

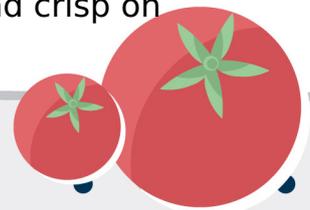
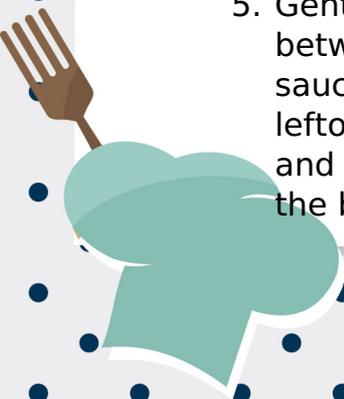
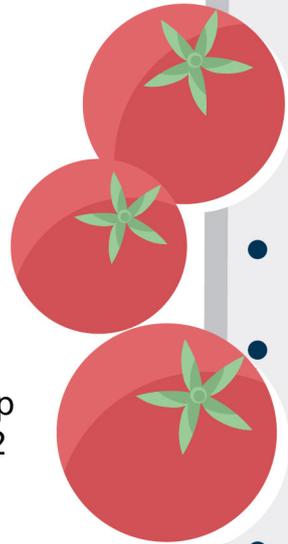
Ingredients

Sicilian pizza dough: 600g of strong bread flour 17g of salt 7g of fast-action dried yeast 85ml of olive oil 390ml of hand hot water
Tomato sauce: 1kg Cirio passata 1 tbsp of olive oil 8 garlic cloves, crushed 1 tsp chilli flakes, or to taste
Toppings: 250g of mozzarella cheese, grated 12 slices of Milano salami 2 red chillies, finely sliced pecorino, for grating basil leaves

Preparation

This recipe serves 8

1. Make the dough by combining the flour, salt, yeast, 25ml of the olive oil and the water in a food processor and blitz until it forms into a ball of dough. Continue to run the motor for another 30 seconds or so (this is the equivalent of kneading).
2. Divide the remaining 60ml olive oil between the two trays and spread it around evenly. Divide the dough into two and place on the trays, coating in the oil. Gently spread out to a roughly rectangular shape (it will not reach anywhere near the edges) and cover lightly with cling film. Allow to rise at room temperature for 3 hours.
3. Make the tomato sauce by heating the oil and gently softening the garlic for a minute or so. Add the chilli flakes and stir for 30 seconds or so then add the passata. Season with salt and pepper and simmer for 20 minutes on a low heat, with the lid on.
4. Preheat the oven to 280°C, or as high as it will go.
5. Gently stretch the dough to fill the trays. Divide the mozzarella between the two pizzas, then do the same with the tomato sauce, gently spreading it out. You won't need all the sauce (any leftovers are great on pasta). Top with the chillies and salami and bake for 12-15 minutes until bubbling on top and crisp on the bottom.





6. Garnish with freshly grated Pecorino and basil and serve.

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by Helen Graves

Courtesy of Great British Chefs www.greatbritishchefs.com

