

SIEMENS

## Thin Crust Pizza




Skill  
Intermediate

Yield  
2 pizzas

Type  
Savoury

Chicken

This classic Italian bread is ideal for meat or vegetable sandwiches. However, warm ciabatta smothered with butter is absolutely divine by itself as well!

Function	Temperature	Time	Level
		1 1/2 - 2	
3D pizza setting	200°C	hours	2

## Ingredients

## For the sauce:

- 500g Tomatoes
- 1tbsp Olive oil
- 1tsp Garlic, finely chopped
- 1 Small onion, finely chopped
- 2tsp Celery, finely chopped
- 2tbsp Red bell pepper, finely chopped
- 2tbsp Green bell pepper, finely chopped
- 1/2tbsp Chilli garlic paste
- Salt to taste

## For the base:

- 2tsp Instant dry yeast
- 1/2tsp Sugar
- 90ml Water, lukewarm
- 175g Refined flour, extra for dusting
- 1tsp Salt
- 1tbsp Olive oil, extra for brushing/drizzling

## Method

## For the sauce:

Score a cross over each tomato and immerse in boiling water for 2-3 minutes until the skins start coming off. Peel, chop roughly and keep aside. Heat oil in a large pot. Sweat the garlic and onions in the oil, then add the chopped celery, red and green coloured bell peppers. Gently sweat the vegetables making sure they don't brown or burn. Add in the chilli-garlic paste and the chopped tomatoes. Leave all the ingredients to simmer till you get a thick sauce. (You can use a hand blender to blend, if you prefer a smoother sauce).

## For the base:

1. Mix the yeast, sugar and lukewarm water in a small bowl. Leave to rest in a warm place for 10 minutes or until the yeast becomes frothy.
2. Place the flour and salt in a large mixing bowl. After the yeast mixture is ready pour it over the flour and knead to make a smooth dough. Add a little water if the dough is too dry.
3. Tip the dough out onto a floured flat surface and knead to activate the gluten. While doing so, add in the extra virgin olive oil and make sure it is evenly incorporated in the dough.
4. Place the kneaded dough back in the oiled mixing bowl. Cover with a damp cloth and leave to rest in a warm place for about 30 minutes.
5. Preheat the oven to 200°C.
6. Once the dough has risen, knock it back and roughly knead to remove any excess air. Divide into two balls and roll each to a 10" disc.

**For the assembly:**

Choose 1 or more of the following options:

- 1 recipe Kalimiri chicken
- 1 recipe Grilled vegetables from the  
grilled vegetable stacks tossed in  
1 tsp garam masala
- 1 recipe Oven dried tomatoes from  
grilled vegetable stacks recipe  
Mozzarella cheese as desired
- 1tsp Dried oregano
- Fresh basil leaves as desired

Prick a couple of times with a fork and transfer onto a dusted baking tray.

7. Smear a generous layer of sauce over each base.
8. Grate some cheese, add in any topping of your choice and place back in the hot oven on level 2.
9. Bake for about 10-12 minutes.
10. Serve hot.