



WOOD FIRED PIZZA OVEN RECIPES



[**www.outdoorcentral.com.au**](http://www.outdoorcentral.com.au)

PIZZA DOUGH RECIPES

Basic Pizza Dough

Preparation time: 20mins (+ 1 hour proving time)

Makes: 4 x 25cm thin crust pizzas or 2 x 25cm thick crust pizzas

Ingredients:

400g plain flour (2 and 2/3 cups)

14g dried yeast (1 tablespoon)

250ml luke warm water

2 teaspoons sugar

1 teaspoon salt

3 teaspoons olive oil



Method:

Place the yeast, flour, sugar and salt in a bowl and make a well in the centre.

Add the water and oil to the mixture and combine (first using a wooden spoon and then your hands)

Remove the mixture from the bowl and place onto a clean, floured surface. Knead for 5 minutes until the mixture becomes elastic.

Return the mixture to an oiled bowl and cover with a clean damp cloth. Allow to sit in a warm place for 1 hour until the mixture has doubled in size.

After 1 hour, remove the dough from the bowl and knead for 2 minutes.

Separate your dough into the required portions and use a floured rolling pin to press into shape.

TIP: If your pizza dough is sticking, put some semolina on the bottom of your tray and/or pizza paddle

Like to mix it up a little?

Before kneading the mixture, add some finely chopped rosemary and thyme (2 tea spoons of each) and then knead.

For a healthier pizza dough, replace the plain flour with 400g of wholemeal flour and add a further 50mL of luke warm water.

Try a gluten free option by replacing the plain flour with 400g of gluten free flour and add a further tablespoon of luke warm water.

PIZZA BASE SAUCE

Preparation time: 10 minutes

Makes: 250mL

Ingredients:

1 tablespoon oil

½ onion finely diced

3 garlic cloves finely chopped/minced

400g tomatoes diced— fresh is best, otherwise canned.

Salt, pepper, basil and oregano to taste

Method

Brown the onions and garlic in the heated oil.

Add the tomatoes and simmer. Mash or blend any chunky pieces and continue to simmer for approximately 20 minutes. Do not simmer with a lid on otherwise your sauce will become too thin or watery.

Season with salt, pepper, chopped basil and oregano to taste.

Like to mix it up a little?

Give your pizza sauce that extra little kick by adding some finely chopped chilli when browning the onion and garlic.

Or why not add some blended (or finely chopped) sundried tomatoes with your tomatoes to give the sauce a richer taste.

Or if you're really running short on time, there are plenty of sauces you can buy from your local supermarket.

You really are only limited by your imagination!

PIZZA TOPPINGS

Upon popular demand from many of its customers, BBQ Spit Rotisseries has put together 20 of our favourite wood-fired cooking pizza topping combinations. We hope these recipes provide you with many mouth-watering meals full of fun, laughter and good times.

Before making your own creations and start piling on all the pizza toppings you can get your hands on, remember that keeping it simple is the best advice when cooking wood-fired pizzas. A crisp pizza base along with a classic tomato sauce, good quality mozzarella cheese and a modest quantity of 2 or 3 other ingredients is needed to cook a mouth-watering wood-fired pizza.

TIP: Do not spread the pizza sauce right to the edge of the pizza dough. Allowing a 2cm edge will allow a nice crust to form.

In addition to the tomato sauce and mozzarella cheese, add the following ingredients to make superb pizzas.



- MARGHERITA – Oregano and fresh basil
- PEPPERONI –Pepperoni sausage, salami and pancetta
- VEGIE DELIGHT – Mushrooms, capsicum, spinach and olives
- SEAFOOD –Small prawns, calamari and mussels
- MEAT LOVERS - Shredded roast chicken, shaved ham and salami
- MEDITERRANEAN - Feta cheese, olives, sundried tomatoes, pickled capsicum and artichokes
- BBQ CHICKEN- Roast chicken, pineapple and BBQ sauce
- PROSCIUTTO DELIGHT- Prosciutto, kalamata olives, sundried tomatoes and bocconcini cheese (substitute the mozzarella cheese for bocconcini)
- HAM AND PINEAPPLE – Shaved ham, smoked ham and pineapple
- GO GREEN - zucchini, green capsicum, spinach and broccolini (can replace tomato sauce with pesto)
- POTATO AND ROSEMARY –potato, sweet potato, garlic and rosemary



- HOT AND SPICY – hot salami, jalapenos, hot chilli and capsicum
- MEAT BALLS – shaved ham, meat balls and capsicum
- SWEET TREAT – roasted pumpkin, cherry tomatoes and figs.
- CHILLI PRAWNS AND ROASTED CAPSICUM – prawns, fresh hot chilli, roasted capsicum and basil.
- SAUSAGE – kabana, salami and chorizo.
- THE TASTE OF ITALY - Eggplant, sundried tomatoes, olives and bocconcini cheese (substitute the mozzarella cheese for bocconcini)
- CHEESEY – Parmesan, brie/camembert, mozzarella and garlic (do not put tomato sauce)



- SPINACH AND MUSHROOM – mushrooms, garlic, rosemary and



spinach

- HERB PIZZA – brush dough with butter or olive oil, top with dry herbs such as – mixed Italian, oregano, basil, garlic flakes, rosemary, salt and pepper. tomato sauce or mozzarella cheese)



with herbs

(no

DESSERT PIZZAS (no tomato sauce or mozzarella cheese)

- BANANA – Banana, cinnamon and maple syrup
- CHOCOLATE – Chocolate (grated), strawberries, cinnamon and icing sugar
- SWEET TOOTH – Grated chocolate, small marshmallows, M+Ms
- STONE FRUIT – apricot, peach, nectarine, icing sugar and grated chocolate
- BERRY DELICIOUS – Strawberries, blueberries, raspberries, icing sugar and grated chocolate.