

BBQ Chicken Pizza



** Recipe courtesy of Ooni Australia*

Ingredients

For the Dough

368g lukewarm water
2.7g instant dried yeast, or 8.5g fresh yeast
613g "00" flour, plus extra for dusting
18g sea salt

For the Pickled Onion

2 medium red onions, julienned
1 jalapeño, sliced in half
3 bay leaves, dried
3 cloves garlic
1 1/2 cups white vinegar
1 cup water
1/2 cup granulated sugar
1 tbsp coarse salt

For the Topping

200g cooked chicken breast, shredded
1 cup fresh mozzarella
3/4 cup cheddar cheese, shredded
1/2 cup coriander

For the BBQ Sauce

2 tbsp unsalted butter
1 medium yellow onion, diced
2 cloves garlic
3/4 cup ketchup
1/4 cup brown sugar
1/2 cup apple cider vinegar
2 tbsp yellow mustard
1 tbsp chili powder
1 tsp smoked paprika
1 tsp garlic powder
1 tsp cayenne powder
1 tsp salt
1 tbsp freshly ground black pepper



Directions

Step 1 – To make the pickled onions, place the julienned red onions in a Mason jar or similarly large airtight container. Add the jalapeño, bay leaves, garlic cloves, vinegar, water, sugar and coarse salt into a saucepan and bring to a boil for five minutes. Pour into the Mason jar over the red onions and let sit overnight.

Step 2 – To make the pizza dough, add the water and yeast to a large bowl (or the bowl of a stand mixer) and whisk until thoroughly blended. Combine the flour and salt in a medium bowl, then add the flour mixture to the wet ingredients.

Step 3 – If using a mixer: Fit the mixer with the dough hook and pour the flour and yeast mixture into the mixer bowl. Turn the machine on at a low speed for 5 to 10 minutes, or until it's firm and stretchy. Cover the dough with a dish towel and leave to rise in a warm place for about 2 hours, or until doubled in size. If mixing by hand: Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the pizza dough comes together in a ball. Place the dough onto a lightly-floured surface and knead with both hands for about 10 minutes, until it's firm and stretchy. Return the dough to the bowl. Cover with a dish towel and leave to rise in a warm place for about 2 hours, or until doubled in size.

Step 4 – When the dough is ready, divide it into 4 equal pieces. Place each piece of dough in a separate bowl or tray, cover with a dish towel and leave to rise in a warm place for another 30 to 60 minutes, or until doubled in size. Tip: Always start with a perfectly rounded ball of dough. This helps to keep the shape of the base circular during the stretching process.

Step 5 – To make the BBQ sauce, melt the butter in a medium saucepan. Add the onions and garlic and cook until softened, about 6 minutes. Add the remaining ingredients and cook for 20 minutes over low heat. Transfer to the blender and blend until smooth.

Step 6 – Before stretching and topping your dough, fire up your oven and allow it to preheat for 15 to 20 minutes. Aim for 450 °C and 500 °C on your baking stone. You can check this quickly, accurately and from a safe distance with an infrared thermometer.

Step 7 – When the dough is ready, place the ball on a lightly-floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc. Working from the centre, push the dough outwards while spreading your fingers, making the disc slightly bigger. Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a circle. Neapolitan-style pizza bases are very thin, so you should be able to see through the base when you hold it up to the light. Take care when doing this, as you don't want it to tear.

Step 8 – Once the dough is fully stretched, lightly flour your pizza peel and lay the base on it. If at this point you see any small holes in the dough, gently pinch them back together. Once you're happy with the base, add your toppings.

Step 9 – Toss the shredded chicken breast with 100 grams of the sauce. Add a layer of barbecue sauce to each pizza base before sprinkling on the mozzarella and cheddar. Top each pizza with some of the chicken and pickled red onions, then slide the pizza off the peel and into your oven. Cook for one to two minutes, using a peel to turn your pizza about every 20 seconds to ensure an even cook.

Step 10 – When finished, remove from the oven and top with coriander. Slice into six pieces and enjoy.

