

# WoodFire Pizza

Crispy and soft pizza dough slowly cooked with rich flavoursome toppings.



Serves - 4



Prep time - 15 mins



Cooking time - 15 mins



## Ingredients

### FOR THE DOUGH



500g plain flour



1tsp salt



1tsp yeast



300ml warm water

### TOPPINGS



Passata



Mozzerella



Cheddar

### OPTIONAL TOPPINGS



Peppers finely chopped



Sweetcorn



Mushroom finley chopped



Spinach



Peperoni



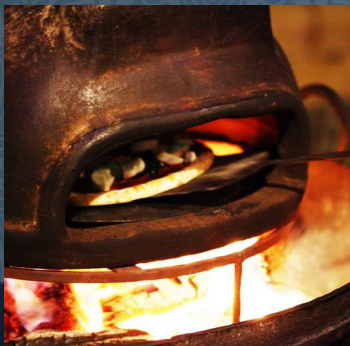
Sundried tomatoes



Herbs (basil, Oregano,  
Paprika)

# Method

- 🔥 In a large bowl mix together the flour, salt and yeast. Slowly a bit at a time pour the water into the mixture stirring as you go.
- 🔥 Once the water has been added start to knead the dough with your hands so it comes together to form a ball.
- 🔥 Set aside for at least 30 mins but preferably as long as possible.
- 🔥 When your ready to cook the pizza's, flour the wooden board well and roll out the dough to your desired size.
- 🔥 Use a table spoon to generously spread passata over the base.
- 🔥 Add your Chosen toppings finishing off with the cheese as this binds the toppings together once melted.
- 🔥 Carefully using the paddle to slide the pizza into a hot Pizza oven
- 🔥 Cook the pizza for about 5-8 mins turning the base ever so often.
- 🔥 Once cooked remove from the oven, serve and enjoy!



## Cookware

Pizza Oven



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