

# Zumbo's Pizzas



## INGREDIENTS CHECKLIST

### PIZZA DOUGH

- 220ml of water
- 330g (2 ½ cups) baker's flour
- 2g (½ tsp) dry yeast
- Pinch of sea salt, fine

### PIZZA TOPPINGS

#### Meat Based

- 100ml tomato passata sauce
- 1 bag buffalo mozzarella
- 100g salami slices
- 1 tsp honey
- 1 tbsp chipotle sauce
- 1 tbsp Cobram Estate Extra Virgin Olive Oil
- Fresh mint
- Fresh coriander
- Fresh basil
- 1 tub ricotta cheese
- 1 bag polenta, for dusting

#### Vegetarian

- 100ml tomato passata sauce
- 1 bag plant-based mozzarella
- Fresh button mushrooms
- 1 onion
- 1 bag baby spinach
- Fresh thyme
- ½ jar preserved lemon
- Pine nuts, toasted
- Dukkah
- Panko breadcrumbs
- Date vinegar



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## DOUGH METHOD

1. Place water, dry yeast and flour into the mixing bowl of an electric stand mixer that has been fitted with a dough hook attachment.
2. Mix on low speed for 1 min to bring mixture to a dough, then continue mixing on medium speed for 6 mins.
3. Add in salt and continue mixing for 8 mins. If the dough stretches without breaking and you can see through the stretched dough, it's ready to rest. If you don't have a mixer, you can mix by hand, but it will take longer to form its dough consistency.
4. Place dough into an airtight container and let rest at room temp for 1-2hrs to start the fermentation process.
5. Once rested, divide dough into two large, tight balls.
6. Place back into an airtight container, lightly flour or spray with oil to prevent sticking, place container in fridge preferably for 24-36hrs. If you want to use on same day, leave container out on bench until the dough has fermented and at least doubled in size.
7. If you placed dough in fridge to ferment longer, remember to pull the container out at least 3-5hrs before use so the dough can come to room temperature.



## PIZZA METHOD

1. Preheat oven to 250°C. If you have a pizza stone or baking steel, place in the oven (if you don't have either use a baking tray that's flat and has the best heat retention).
2. Generously flour a space on your kitchen bench and remove one of the pizza dough balls, which have now fermented. The dough should be pillowy and full of air. Place dough on a floured bench top and gently push the centre with your fingertips, continuing outwards until you reach about 3cms from outer edge, turn over and repeat.
3. Continue this process, completing 3-4 rotations. If you're feeling brave, lift dough onto knuckles and very quickly and carefully stretch the dough to give its final thin appearance. Then place the stretched dough back onto the floured work surface and arrange so dough is fully stretched out.
4. For easy assembly, dust a tray with polenta and gently slide stretched out dough to your pizza stone or baking tray at this stage.
5. Apply sauce first to the doughs surface with a spoon and spread evenly, then arrange the other toppings, as desired.
6. Place pizza into oven (either on the baking tray, or by sliding onto your pizza stone or baking steel in the oven) and bake for 10-12mins or until crust is golden brown, and cheese is melted. It's a good idea to keep an eye on your pizza while it's in the oven to ensure an even bake. Check the bottom is cooked well.
7. For the vegetarian option, caramelize onion in a pan while your pizza is cooking.
8. Remove the pizza from the oven and add any final toppings. Drizzle with Cobram Estate Extra Virgin Olive Oil. Cut into slices.
9. Eat and enjoy!