



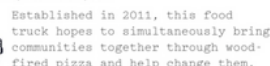
EASY & TASTY RECIPES FROM CHEFS ON THE ROAD



AROUND THE WORLD IN 80 FOOD TRUCKS

ASPARAGUS, EWE'S CHEESE, MOZZARELLA & HAZELNUT PIZZA

WELL KNEADED. LONDON. UK



Founders Bridget Goodwin and Laurence Callaghan

How to make it

MAKES 2 PIZZAS

Ingredients

For the naturally leavened

dough:

200g (7½oz) type 00 flour
250g (8½oz) Canadian

250g (8 1/2oz) Canadian
strong flour

150ml (5fl oz) water (use tepid

in winter, cold in summer)

½ tbs sourdough starter
(you need to make this well)

(you need to make this well
advance)

½ tbs salt

For the topping:

2. Add the salt and knead the dough for 3 minutes. Let it rest for 2 minutes then knead for another 3 minutes.

3. Leave to rest at an ambient temperature for about 30 minutes, then ferment it for a further 36–48 hours in the fridge. About halfway through, divide it into two 200g (7oz) dough balls.

4. When you're ready to cook, bring the dough to room temperature. Fire up your pizza oven (or preheat your normal oven to its highest temperature).

