

PIZZA & DONUTS



BBQ



Camping
Stove

Who says you can't make pizza anywhere! With this simple no knead recipe, you can make pizzas for the family in no time and donuts (fried pizza dough) for dessert!

Makes 4 x 26cm pizzas and approx. 15 donuts
Prep Time 3 hours for dough to rise.
1.5 hours to cook pizza and donuts

PIZZA

26cm cast iron frypan

1 kg Plain flour

1 tablespoon Dried yeast

1 tablespoon Salt

1 tablespoon Extra virgin Olive oil

900ml Lukewarm water

Olive oil spray for frypan and fingers!

Pizza Toppings Tomato pasta sauce in a jar, mozzarella cheese and any other toppings as desired

DONUTS

20cm frypan

1.5cm deep in frypan Canola oil

1 Cup Castor Sugar

As desired Strawberry jam for donut topping

As desired Nutella for donut topping

1. In a large bowl, add flour, yeast and salt. Mix with a wooden spoon to combine all ingredients. Add olive oil and water and mix until a sticky dough is formed. Cover with glad wrap and set aside for 3 hours in a shaded area, dough will double in size.
2. Before making the pizza, pre heat BBQ to 350°C by turning all burners onto high.
3. Heavily flour a surface area such as a large chopping board. Remove dough from bowl onto floured surface. Roll dough over into flour a few times so it is covered in flour. This will make it less sticky and easier to handle. Divide dough into 5 even portions.
4. Spray frypan with olive oil and your hands and place one portion of the dough in the frypan and using your hands and fingers stretch dough out to the edges. Keep stretching the dough until the frypan is covered with dough even thickness.
5. Spread tomato sauce over pizza base, add mozzarella and then other toppings as desired. Once BBQ has reached 350°C, turn BBQ hot plate burners to low and place frypan on BBQ hot plate and close hood
6. Each pizza with take approximately 15 minutes to cook. Try to maintain temperature 300-350°C.



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1. Spread dough portion so it is approx. 1.5cm thick and cut into small pieces approx. size of a 20 cent coin. Round each piece with your fingers.
2. Heat medium frypan with canola oil (approx. 1.5cm deep). Once hot, add dough pieces and fry on both sides until golden brown. Remove from oil and place on paper towel and then cover with castor sugar. Serve hot with Nutella or strawberry jam.

