

Pizzetta Bianci



Makes: 3

Ingredients ▶

For the dough ▶

- ▶ 210g plain flour
- ▶ 1½ tsp (5-6g) fast action yeast
- ▶ 125ml warm water
- ▶ 1 tbsp olive oil
- ▶ ½ tsp salt
- ▶ Semolina for dusting

Toppings ▶

- ▶ Red pepper
- ▶ Ricotta cheese
- ▶ Fresh basil

For white sauce ▶

- ▶ 600ml double cream
- ▶ 6 cloves of garlic – skin on
- ▶ 1 tbsp oregano
- ▶ 30g grated parmesan
- ▶ 3 grinds from pepper mill

For the pesto ▶

- ▶ 45g basil leaves
- ▶ 30g toasted pine nuts
- ▶ 1 clove of garlic
- ▶ 30g Parmesan cheese
- ▶ 3 tbsp olive oil
- ▶ salt and pepper



Junior
BAKE OFF

Pizzetta Bianca

Method ▶



Makes: 3

- ▶ Preheat oven to 190C.
- ▶ Put 70g of the flour and the yeast into a food processor then start spinning it as you slowly tip in the water. As soon as it's come together, turn off the processor and add the olive oil, salt and remaining flour, then set it going again.
- ▶ Once combined (this will take less than a minute), tip the dough on to a floured surface and knead for around 5 minutes until it's bouncy and feels like marshmallow.
- ▶ Wrap the dough in cling film and rest for ½ an hour to let the yeast kick in.
- ▶ While the dough is proving make the white sauce.
- ▶ Reduce double cream and garlic (skin on) in a pan on a low heat, stirring occasionally for around 15 minutes or until reduced by half. When the sauce has reduced and cooled slightly, pass the cream and garlic through a sieve.
- ▶ While the white sauce is reducing, make the pesto.
- ▶ Roughly chop parmesan and toast pine nuts in the oven on a baking tray until just golden. This should only take couple of minutes.
- ▶ Place the pine nuts, a large bunch of basil, a clove of garlic, parmesan cheese, olive oil, salt and pepper in a small food processor and whizz to a paste like consistency.
- ▶ Place the cream and garlic sauce back on a gentle heat and add oregano, pepper and grated parmesan cheese. Stir gently for a few minutes, and then remove from the heat.
- ▶ When dough has risen, knock back and divide into 3 pieces.
- ▶ Flour the surface and roll out pieces in to 3 pizza bases.
- ▶ Place each pizza base onto semolina dusted baking tray.
- ▶ Spoon on the cream and garlic sauce, like a tomato pizza sauce.
- ▶ Sprinkle around chopped peppers and cook for 10 minutes.
- ▶ When the pizzas are ready, place on chopping board and top with dots of pesto and ricotta and garnish with basil.

