

Hawaiian Pizza Slabs

<p>Equipment:</p> <p>Bowls – 2 medium, 1 large</p> <p>Chopping boards</p> <p>Large metal serving spoon</p> <p>Knives</p> <p>Measuring cups and spoons</p> <p>2 rectangular baking trays lined with baking Paper</p> <p>Grater</p> <p>Strainer</p>	<p>Ingredients:</p> <p><u>Pizza Dough:</u></p> <p>5 cups bread making flour</p> <p>1 tbsp dried yeast</p> <p>1 tsp sugar</p> <p>2 tsp salt</p> <p>500ml warm water</p> <p>2 tbsp olive oil</p> <p>Extra flour for dusting, kneading etc</p> <p><u>Pizza</u></p> <p>Tomato paste</p> <p>250g chopped ham</p> <p>2 cups chopped pineapple pieces</p> <p>2 cups chopped chicken pieces (if using)</p> <p>500g grated Mozzarella/Cheddar cheese</p> <p>BBQ sauce</p> <p>Dried Oregano</p> <p>½ onion, thinly sliced</p>
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What to do:

- Preheat oven to 230 degrees°.
- Dough: Mix all dry ingredients in a large bowl, make a well in the centre and add water and olive oil. Mix to a stiff dough. Start with a large metal spoon and then use your clean hands to incorporate all the flour. Knead, using the palms of your hands to turn over and push out the dough. Yeast dough loves to be punched and pulled! Place cling wrap over the bowl and leave to prove (rise) in a warm place for about an hour.
- Let down the dough by punching it to let the air escape. Turn out onto a clean and floured bench top and divide the dough in half. Roll out each piece in an oval (or slab shape) to fit a large rectangular oven tray that has been lined with non-stick baking paper.
- Grate the Mozzarella and Cheddar cheese and set aside in a small bowl.
- Scoop tomato paste onto each of the dough bases and use the back of a spoon to spread evenly. Leave 1cm at the edges free of any tomato paste. Squirt some BBQ sauce over the pizza slab, then scatter the chopped ham, chicken, onion and cheese over the top.
- Sprinkle lightly with the dried oregano.
- Bake in a hot oven for 15 -20 minutes or until golden.
- Slice into fingers and serve on platters.