



Food For Thought Recipe and Allergen Card

Pizza

100 Portions

Ingredient	Hannah Product Code	Quantity
Strong bread flour		3 x 1.5kg
Dried yeast		9 tbsp
Salt	D001161	3 tbsp
Sugar		4 tbsp
Chopped tomatoes	D002052	2 x 2.5kg
Tomato Puree	D001630	1 x 800g
Oregano	D001161	1 tbsp
Pepper		1 tsp
Celery – Diced		500g
Onion – Diced		500g
Carrot – Diced		500g
Hand warm water		2.5 ltr
Olive Oil	D001010	200ml
Cheddar Cheese (Grated)	C000485	To top the pizza

RECIPE METHOD – ALLERGENS

1. Add the **flour**, yeast, 2tbsp sugar, 2 tbsp salt into a planetary mixer
2. Using the dough hook attachment slowly start to mix the dough
3. Firstly, add the olive oil and slowly start to mix
4. Add the warm water slowly (you may not need all of it, or you may need more depending on the absorbency of the flour) until a soft, but not dry or sticky dough is formed (it leaves the side of the bowl clean)
5. Continue to KNEED the dough for at least 10 minutes (this will work the gluten and stretch the natural protein in the flour so that a light airy bread is formed)
6. Leave the dough in the bowl, cover with a damp tea towel and leave in a warm place for 1 hour or until the dough has doubled in size
7. To make the tomato sauce fry the onion, garlic, carrot, oregano and **celery** in olive oil, and sweat down for 10 minutes
8. Add the chopped tomato, remaining salt and sugar, tomato puree and SIMMER for a further 10 minutes until the vegetables are tender
9. Puree the sauce, adjust the seasoning and consistency, allow to cool
10. Once the dough has proven, tip out the dough onto a floured surface and knock all of the air out of it. Roll the dough out onto greased baking trays.
11. Top with sauce, then **cheese** and bake at 220°C for 10 mins or until golden and bubbling

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...