

# Homemade FAVOURITES

## Dough Balls Doppio

Prep time: 1 hour Cooking time: 8-12 mins

Makes: 1 portion



### Ingredients:

- 150ml warm water - roughly 27 degrees
- 1 tsp of sugar
- 15g fresh yeast or 2 level tsp of dry yeast
- 225g of plain flour (plus extra for working)
- 1.5 tsp of salt
- 3 tbsp extra virgin olive oil
- 4 tsp of butter
- 1/2 tsp of chopped garlic

### Method:

1. Add the sugar and crumble the fresh yeast into warm water.
2. Allow the mixture to stand for 10-15 minutes in a warm place (we find a windowsill on a sunny day works best) until froth develops on the surface.
3. Sift the flour and salt into a large mixing bowl, make a well in the middle and pour in the yeast mixture and 2 tbsp of olive oil.
4. Lightly flour your hands, and slowly mix the ingredients together until they bind.
5. Generously dust your surface with flour.
6. Throw down the dough and begin kneading for 10 minutes until smooth, silky and soft.
7. Leave dough to rest until soft to the touch but not too springy - about 15 mins.
8. Preheat oven to 230°C.
9. Then, it's ready to roll. Roll dough into one long 1.2m tube. Chop into 16 chunks and place in an oven proof pan.
10. Leave Dough Balls to rest in pan for 30 mins then bake in the oven for 8-12 minutes until golden.
11. Now for the garlic butter. Blend 10ml of olive oil with finely chopped garlic. Pour the mixture over the butter and blend until smooth.



See our recipe for Peter's pesto on the next page...

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## Peter's Pesto

Prep time: 10 mins Makes: 170g



### Ingredients:

- 30g fresh basil leaves
- 12g pine kernels
- 12g grated pecorino (or double up the Parmesan)
- 12g Parmesan
- 80ml extra virgin olive oil
- 1/2 clove of garlic, finely chopped
- 12g of unsalted butter, melted
- Pinch of salt & black pepper



### Method:

1. Place all ingredients into a food processor and blend until you have a paste.
2. Spoon into a clean container, cover and refrigerate.
3. Dip warm homemade Dough Balls or pick up some PizzaExpress Dough Balls up in the supermarket.

### Note:

Aside from garlic butter and Peter's pesto we also serve our Doppio Dough Balls with some smoky tomato harissa which you can easily find in your local supermarket.

Slice. Share. Enjoy.... and share with us @pizzaexpress.

