

Homemade FAVOURITES

Pollo Salad

Prep time: 10 mins Makes: 1 generous salad

Ingredients:

45ml PizzaExpress Dressing (we used House Light)
80g mixed salad leaves
6 croutons
1 medium vine tomato (cut into chunks)
6 black olives
100g cooked chicken (torn)
45g goat's cheese (crumbled)
14 Roquito pearl peppers (or sliced red pepper)
10ml extra virgin olive oil
Pinch of black pepper
(Serve with Breadsticks. See our recipe on page 2)
or pick up some PizzaExpress Dough Balls from the supermarket.

Method:

1. Drizzle half the dressing in the bottom of a large bowl
2. Add mixed leaves and top with croutons
3. Drizzle over the rest of the dressing
4. Add the tomato and olives
5. Add the torn chicken and the goat's cheese
6. Add the Roquito pepper pearls
7. Drizzle over the extra virgin olive oil
8. Add a twist of black pepper
9. Serve with PizzaExpress Dough Balls (if using).

Eat, enjoy and share with us @pizzaexpress



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Breadsticks

Prep time: 1 hour Cooking time: 6 mins Makes: 2 portions

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
2 tbsp extra virgin olive oil

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 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. Leave dough to rest until soft to the touch but not too springy - about 15 mins.
7. Preheat oven to 230°C.
8. Cut the dough in half, each half will make 4 breadsticks
9. Taking one half of dough, push down on the dough to create an oval shape
10. Place the bread(s) in an oven proof pan
11. The bread should be approx. 6 inches x 4 inches
12. Lightly brush each oval dough shape with some vegetable oil
13. Using a pizza slicer, cut an 'S' shape in the middle and cut another 'S' shape either side of the middle 'S' shape, if making 2 portions, repeat using the second half of dough
14. Leave to prove for at least 30 minutes, so that the dough becomes light and fluffy
15. Once proofed, check that each S shape is cut all the way through and then sprinkle with black pepper
16. Cook for approximately 6 minutes or until golden

Serve. Eat. Enjoy.... and share with us @pizzaexpress.

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