



Tomato Hawaiian Pizza

Base Sauce

- Can peeled crushed tomatoes
- 4 Tbsps Tomato paste
- 2 cloves crushed garlic
- 2 Tbsps fresh Basil
- 1 tsp Italian Herbs

Toppings

- Ham
- Diced Pineapple
- Tomatoes
- Onion
- Shredded Cheese

Chop the Basil finely and place in a mixing bowl together with the can of tomatoes, tomatoe paste, crushed garlic and mix thoroughly adding the Italian herbs.

Dice the ham, tomatoes and onions to the thickness of your choice.

After following the Pizza Dough recipe, cut the dough into pieces the size of a tennis ball. Clean then sprinkle your bench or cutting board with flour to prevent the dough from sticking. Begin to roll out your dough to form a circle.

Place the rolled base onto your wooden pizza board (lightly floured to prevent sticking)

Spoon on a couple of Tablespoons of the Base sauce mixture and spread around the entire base.

Arrange the ham, diced pineapple, tomatoes and onion evenly around the base then sprinkle with shredded cheese (You can use a combination of Tasty and Mozzarella cheese).

You can cook your pizza directly on the oven floor. Hold the wooden pizza board on a slight tilt just in past the oven arch then using your stainless steel peel by siding underneath the pizza, gently slide the pizza off while pulling the wooden pizza board and pizza peel out at the same time. This will take some practice and caution.

Do not try and move your pizza straight away, please allow at least 1 minute before moving or turning so the base can crisp. Your Pizza will only take 2-3 minutes to cook, spin the pizza around as required by using your pizza peel.

To remove, slide the pizza peel under the pizza in one quick motion, place your pizza onto the wooden pizza board for cutting.

