



*Italian-Style Pizza*



*the Smart Oven® Air Fryer Pro*

**Breville®**

# Italian-Style Pizza

 20 minutes + 1 hour proofing / Cook 8-10 minutes

 Yields 4 pizzas



the Smart Oven Air Fryer Pro

## Pizza dough

- 2 teaspoons active dry yeast**
- 1½ cups (360ml) lukewarm water**
- ¼ cup (60ml) olive oil**
- 4½ cups (580g) all-purpose flour**
- Pinch of sugar**
- 2 tablespoons each semolina and all-purpose flour, mixed, for dusting**

## Topping

- 1 cup (240ml) pizza sauce**
- 8 ounces (225g) shredded whole-milk mozzarella cheese**
- 6 ounces (170g) thinly sliced salami**
- ½ cup pitted black olives, halved**
- 1 bunch basil, to garnish**

## Method

1. Combine yeast, water and olive oil in a medium bowl and stir until yeast is dissolved. Set aside for 5 minutes or until foamy.
2. Place flour and sugar in the bowl of a Breville bench mixer. Add yeast mixture and knead with the dough hook for 8 minutes or until dough is smooth and elastic. Transfer dough to a large glass bowl and cover with a clean tea towel or plastic wrap.
3. Insert wire rack in rack position 8. Select **PROOF/85°F (29°C)/CONVECTION/1 hour**. Place bowl on the wire rack and press **START**.
4. Proof dough for 1 hour or until doubled in size.
5. Punch down dough. Divide into 4 equal portions and shape each portion into a ball.
6. Sprinkle the semolina-flour mixture onto a clean work surface. Work with one dough ball at a time, keeping remaining dough covered with plastic wrap until ready to use. Roll first dough ball into a thin round about 10 inches (25cm) in diameter. Transfer the dough to the included pizza pan.
7. Spread ¼ cup pizza sauce evenly on the dough, leaving a ½-inch (1cm) border of crust.
8. Sprinkle one quarter of the mozzarella, salami and olives on the pizza.
9. Insert wire rack in rack position 7. Select **PIZZA/480°F (240°C)/CONVECTION/10 minutes**. Press **START** to preheat oven.
10. Bake pizza for 8-10 minutes or until cheese is melted and golden in color. Sprinkle with basil leaves and serve immediately.
11. Repeat steps 6-10 for remaining dough balls.