



the Smart Oven® Air Fryer Pro

Breville

Italian-Style Pizza

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

 Yields 4 pizzas



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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.