

ROC Pizza Baking Steel Competition Pizza Recipes

Jayden – our winner..☺☺

Hi guys, this is so exciting!! As an avid user of the flour, sourdough baker and (formerly) chef, I couldn't help but share just one of many recipes.

Firstly it is all in the dough! Aged 3 days minimum in the fridge, modelled off a Peter Reinhart Neapolitan style dough, this is a NEED to have one of these steels!

(Unsure if you want my recipe for the dough as it seems to be pizza topping recipe? Always happy to share!)

ULTIMATE TOPPING

Homemade sauce

- Fry off 1/2 onion, carrot and 1 inch celery approx 10mins (preferably finely chopped but hey, home cooking is about simplicity..as a rule, bigger cuts means longer cooks)

- add and reduce 1 tin of crushed tomatoes (w/juice of half an orange, with a bay leaf, Worcester sauce and 1tsp brown sugar (or honey) and red wine vinegar, 1/2tsp salt) until around half and pizza base worthy

- Add fresh finely chopped Basil (pinch of Italian mixed herbs if wanted...keep this base simple)

And walah. Most of the work done!

Fresh Buffalo Bocconcini or similar is a no compromise.

Here's where it gets tricky. Sometimes no meat is needed, or wanted, so garden fresh tomatoes on top both prior to baking, and finished with some extra after are a must.

The best olive oil you can get is also a finishing kiss no one will refuse.

A mix of Guanciale and prosciutto used sparingly for the meat option. Olives for the latter. Thinly sliced Red onion if so..gotta have that spicy kick back to reality.

Black pepper, fresh tomato, and basil torn always to finish.

Simple yes. Any less sexy than a dolled up pizza-next-door new kid on the block...I think not.

Marita

Here is my current favorite pizza made from James Morton's sourdough pizza base recipe which I spread with a purée of foraged red figs sourced from the back lanes of Brunswick and sprinkle dollops of Meredith Chevre goat cheese, thyme leaves and a dribble of Miellerie honey. Then bake.

Other variations on this include wild rocket, balsamic vinegar and olive oil (added to purée or lightly sprinkled over toppings) depending on what point of the sweet/savoury continuum I'm aiming for.

Not traditional but so good!

Leisa

One of my favourite pizza recipes is, to cover your base with a homemade chutney, top with some leftover roast lamb, red onion thinly sliced, goats cheese and roasted pumpkin. Serve with rocket dressed with olive oil placed on top.

I also have a second favourite which is to cover your base with pesto, top with some smoked salmon, steamed or roasted slices of potato, capers, parmesan and again, serve with the rocket dressed with olive oil placed on top.

Eddie

My Ideal pizza:

Homemade Pizza sauce

Bocconchini

Smoked ham

Artichoke hearts

Capers

Olives

Pretty much a traditional capricossa with just a little twist.

In terms of dough, my go to recipe these days is a simple overnight no knead recipe by Jim Lahey. Its easy and always gets the trick done.

Antonija

I make pizza with my boys almost weekly and it's one of their favourite foods.

They love to get involved with kneading and choosing their toppings.

For 2 large pizza's:

480g pizza flour

2.5 teaspoons dry yeast

1 teaspoon sugar

.5 teaspoon salt

3 tablespoons olive oil

290ml water

Place all ingredients in stand mixer and mix with dough hook until smooth.

Leave to rise for 1 to 2 hours.

Knock down and divide in half. Roll out dough. Spread with your favourite pizza sauce. Top with whatever ingredients you want.

A favourite is of course classic margherita or capricciosa with good quality ham, kalamata olives, mushrooms and mozzarella. I always add roasted capsicum to mine.

Or a potato and pumpkin pizza. My boys always ask for a sweet pizza to finish off, you can't go wrong with Nuttella and strawberry.

Bake in a hot oven until done. Yum!

The ROC baking steel would be fantastic to get my bases even better. There is nothing like a crunchy crust!! I've been doing double batches of dough since ISO because they boys are always eating. The baking steel would save me time and help knock them out even quicker.

Marcus

Morning! I've been searching for a second hand pizza steel for ages, they look great. Love the comp idea!

For what its worth my isolation pizza recipe is below: I only came across it last week so good excuse to write it down!

2.5 cups of warm water, add tablespoon of sugar and 5g of yeast (let it bloom, check its alive!)

then add in 2 tablespoons of olive oil, 1 of salt and 5 cups of flour and work into a dough. Wetter the dough the better, add some flour to help handle it but as little as possible.

knead knead knead then divvy it up into balls, 4-8 depending on the size you want or how big your steel is ;)

Let it prove for at least 24 hrs or longer is better (best kept in a fridge if its over a day or 2).

Make your sauce from good organic tinned tomatoes and add in olive oil, salt, sugar, basil, garlic, whatever you like! Don't pre-cook the sauce though, keep that fresh!

cheese is cheese: mozz and parm are great but go without too if you like, make the dough the star!

Get you over super hot, shape your dough then either top and then put in the oven or if you don't have a peel then get the dough on your cooking surface and top it there before putting back in the oven.

Anyways, hope you're all good and getting by OK in these weird weird times

Georgia

Two-ingredient Quinoa-Crusted No-Knead Pizza:

Rinse quinoa, then blend 1 cup of quinoa with 1 cup of water.

Spread on prepared tray and bake until crisp.

Top with Napoletana Sauce, Bocconcini Cheese, Olives, Caramelised Onion and Chilli. Then drizzle with a Herb Oil (Oregano, Thyme, Marjoram, Nigella Seeds mixed into Extra-Virgin Olive Oil).

Cook in oven until cheese has melted and enjoy your high-protein pizza - ultimate quick and easy meal prepared at home!

Tamar

my favourite pizza uses a mushroom as the base. it was inspired by this recipe: <https://thefirstmess.com/2018/07/11/vegan-grilled-pizza-portobellos-recipe/>

in addition i like to add a layer of pesto below the tomato sauce layer, and sprinkle with nutritional yeast on top. it's amazing! highly recommended.

Claire

This is my all time favourite pizza recipe.

Home made dough - of course!

Tomato base made out of jazzed up tomato paste

Thin layer of spinach

Baked pumpkin chunks

Combo of feta and Parmesan cheese

Kalamata olives

Roasted pine nuts

Hmmmmm, delish!

I love making homemade pizza's but have only ever used baking trays in a normal oven. I'd love to be able to take it up a couple of notches with a proper pizza baking base. I'm sure my kids would love it too!

Tam

This is Tessa Kiros' pizza base recipe from her book Falling Cloudberries. I follow the recipe exactly and it always turns out perfectly. The pizza base has a puffy texture.

The recipe makes 3 pizzas.

25g fresh yeast (or 2x7g dry yeast sachets)

1 tsp runny honey

500g (4 cups) flour

A little olive oil

2 tsp salt

400g tin tomatoes

Olive oil to drizzle

- Crumble yeast into large bowl

- Add honey, 375ml warm water and 150g of the flour

- Mix well with electric mixer

- Cover bowl with cloth and leave in warm place for about 30 mins or until yeast begins to activate

- Add remaining flour and 1 tbs olive oil and mix in (with dough hook of the mixer)

- or by hand) until the dough comes together
- The dough should be soft and sticky, not dry
 - Add the salt and mix through thoroughly
 - Cover the dough and leave for about 10 mins
 - Lightly crush pizza trays with olive oil
 - Gently extend one third of the dough into each of the trays (Don't worry if it doesn't pull to the edge easily, it will become easier if you leave it for a bit)
 - Leave uncovered for about 15 minutes and then work the dough with your hands, flattening it to the edge of the baking tray
 - Cover and leave to rise in a warm place for 1-1.5 hours or until dough is nice and puffy
 - Preheat oven to 220 degrees
 - Season the tomato with salt and spread thinly over the bases
- Toppings ideas
- Ham, artichokes, mozzarella, marscapone
 - Pancetta, mozzarella, rosemary
 - roasted capsicums, black olives, rocket, avocado, lemon juice

Jessica

For the Roc baking sheet contest: We like this recipe from one green planet. It tastes good because the dough fries in the oil. And it's gluten-free! Our favourite toppings are pineapple and black olives, but anything works, of course. :)

Pepperplate

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Quinoa Pizza Crust

I can't wait to play around with different variations and toppings. This pizza is dense and very filling. Yet light enough to digest brilliantly. I served with a side salad of organic spinach, fresh sprouts, sundried tomatoes, hemp seeds and lemon vinaigrette. Scott and I were both pleasantly full and satisfied with the meal.

INGREDIENTS

- 2 cup quinoa, soaked for at least 8 hours, rinsed and drained
- 1/2 to 3/4 cup water
- 2 TB. coconut oil (per pie)
- 1 tsp. salt

- 4 cloves garlic, sliced
- 2 TB. Italian seasoning
- 2 TB. nutritional yeast

INSTRUCTIONS

1. Soak the quinoa in filtered water for at least 8 hours. Rinse and drain the quinoa. (If you plan this for dinner, just soak the quinoa in the morning before leaving for work or soak it overnight, rinse, drain in a.m. and put into a sealed container and keep in fridge till you get ready to make – this is what I did.) *This step is crucial as the recipe won't work with dry quinoa.
2. Add all of the ingredients to a food processor or a high-speed blender and combine until the dough resembles pancake batter. Adjust the water as needed.
3. Preheat your oven to 450 degrees and coat either a cast iron skillet or an 8-inch round cake pan (I used a cast iron skillet) with 3 TB. coconut oil. Allow the skillet or cake pan to heat up in the oven for about 10 minutes (this is good to do while you're preparing the dough and chopping the veggies). Remove skillet/cake pan from the oven and immediately add the quinoa "dough," using a spatula to even it out as needed. Place the dough in the oven to bake for 20 minutes. Flip the dough and bake for another 10 minutes, or until brown and crispy.
4. Add whatever toppings you want and feel free to be creative.
5. I used roasted peppers/onions/mushrooms (left overs), homemade marinara sauce, fresh tomato slices and chevre goat cheese.
6. I then place the pizza in the oven under the broiler after adding the toppings just to heat everything up a bit. (About 5 – 8 minutes).
7. When pizza comes out, top with fresh basil leaves, Serve and enjoy!!

Elise

Homemade pizza is one of my faves so here is my pizza recipe!

I usually make my base dough using double 0 flour which I find makes it beautiful and light!

Toppings:

Homemade tomato base

Grilled BBQ eggplant with olive oil and rock salt

Baby spinach

Sliced, pan fried and rendered chorizo (keep the fat in the pan)

Dice up mushrooms and cook them in the chorizo fat

Mozzarella on top

And sometimes I add some blue cheese on there too

Cook in the home oven or pizza oven until it's looking and smelling good!

Anna

Well, I go very excited about this... But I must admit that I am as AMATEUR as it gets. I just bought some various flours from you the other day to literally initiate my baking skills during this season (something I have been wanting to do for a while!) I already prepared a jar to start my own mother yeast and all those very ambitious to me things, which gets me very excited.

I know you will have people who will share AMAZING recipes but I thought it is worth a try to share my passion for learning a NEW BEST RECIPE and for my journey in discovering it - who knows, it might lead me to open a bakery someday (maybe a mix of a fashion store, bakery and a kombucha bar :)

Just throwing ideas out there.

So here is my recipe at the moment - "I will try, trial and make mistakes until I get to the pizza base that I will be so proud to share that I will have to email you guys"

Hugh

Ingredients:

Gluten free pizza base one per person

Organic mushrooms 1 large portobello does 2 pizza

Red opinions half per pizza

Organic passata or canned chopped or whole tomatoes

Herbs: oregano, chilli flakes, thyme, rosemary

EV olive oil

Extras to taste: black olives, jalapeño chillies, anchovies, Greek feta, rocket leaves

Preheat pizza bases in hot oven until crisp

Ladle passata or tinned tomatoes onto base

If you want pizza cheese- now is the time to spread on

Add sliced mushrooms and onion

Add herbs and spices

Feta crumbled on top

Add extras as per taste

Drizzle olive oil over pizza/ not too much not too little

Pizza should be around 1 inch high now or more!

Bang in the oven at around 200 for a few minutes then drop to around 160

Depending on your oven should be done in round 6/8 minutes

Tip: leave in oven at 150 or less for up to 5 mins

Slice into 4

Enjoy

Jessica

Last night I made my iteration of the traditional "Aussie" pizza.

My husband was impressed so I thought I'd share....

Line the base with tomato sauce and mozzarella cheese as usual. Top with free range bacon, mortadella, an organic egg and a big chunk Brie cheese. Cook for 12 minutes on 220 degrees. Enjoy!