

# Club Pizza - Toppings with Zaf

"Things are going crazy with pizza toppings. Today, you can tempt people to try almost any mix of ingredients in their pizza toppings, so long as it looks and tastes good, and the price is right. The global pizza can be as varied as the different foods around the world - well almost! Is there a kind of topping you would not like on your pizza?"



"These are some of the toppings we use at Club Pizza. To get you thinking, here are two of our recipes - Indian Spicy Special and Christmas Sweet Pizza Special."

Something Moist
Tomato Purée
Tomato Sauce
Tomato Ketchup
Chilli Sauce
Curry Sauce
Tikka Sauce
Baked Beans
Peanut Butter
Garlic Butter
Pesto
Sweet & Sour Sauce
Olive Oil
Fried Egg

Add Herbs & Spices to Your Base or Sauce Layer
Basil
Garlic
Coriander
Cumin
Cloves
Turmeric
Cardamon
Oregano
Majoram
Garam Masala
Sesame Seeds
Ginger
Chilli
Cayene Pepper
Nutmeg
Paprika

Protein
Bacon
Sausage
Ham
Pepperoni
Salami
Minced Beef
Chinese Style Pork
Tandoori Chicken
Hot Spicy Beef Kebab
Tuna
Anchovies
Barbeque Chicken
Prawns
Minced Lamb

Some Vegetables
Onions
Mushrooms
Sweetcorn
Peppers
Tomatoes
Courgettes
Red or Green Peppers
Artichokes
Water Chestnuts
Aubergine

Some Fruit
Pineapple
Banana
Apricots
Olives
Mango
Paw Paw
Grapes
Raisins
Kiwi Fruit

Toppings
Cheddar
Edam
Brie
Mozzarella
Breadcrumbs
Chopped Nuts
Crushed Cereal
Parmesan

# Club Pizza - Toppings with Zaf

## Recipe - Indian Spicy Special

Temp. 220°C GM 7  
Proving time approx. 30-60 minutes  
until double in size  
Baking time: 15-25 minutes  
Ingredients: base makes 2 bases  
250g strong plain flour  
½ level teaspoon salt  
1 ½ teaspoons dried fast acting yeast  
25g margarine or cooking fat  
150-160 ml hand hot water  
[Seeds, spices, herbs or garlic can be  
added to the dough to add flavour]

Topping for 1 base  
4 tablespoons of curry sauce (jar/tin)  
5 tablespoons plain yoghurt  
½ finely sliced onion  
approx. 50g diced/sliced cooked meat  
[3 sliced mushrooms, 2 tbs. sweet  
corn/peas ¼ sliced pepper, any  
suitable vegetable]

Recipe by: Jane Price, The Groves High School, Wrexham

- | Preparation - grease baking sheet.
- | Sieve flour into bowl and add salt, rub in margarine.
- | Stir in fast acting yeast (add any seeds etc at this stage).
- | Gently warm water to blood heat temperature.
- | Make a well in the flour, add warm water, mix to form a soft elastic dough.
- | Turn out onto work surface and knead for at least 5-10 minutes until the dough changes in texture and becomes smooth and elastic.
- | Divide into 2 and roll out into a pizza base shape and place onto a baking sheet.
- | Smooth over the curry sauce on the top and place in a warm place to prove and double in size.
- | Add vegetables and meat on top, drizzle over yoghurt.
- | Preheat the oven at least 15 minutes before required.
- | When pizzas are ready, place into the oven.
- | Check after 15 minutes. When golden brown on the edges and risen in the middle without being soggy, remove from oven.
- | Serve cut into wedges.

### For a Chinese flavour

Replace the curry sauce with sweet & sour, black bean & oyster sauce, or any other. Then sprinkle with Chinese B-B-Q pork, cooked beef strips etc and sliced vegetables, eg bean sprouts, water chestnuts, etc (leave off the yoghurt).

# Club Pizza - Toppings with Zaf

## Recipe - Christmas Sweet Pizza Special

Temp. 220°C GM 7

Proving time approx. 30-60 minutes  
until double in size

Baking time: 15-25 minutes

Ingredients: base makes 2 bases

250g strong plain flour

½ level teaspoon salt

25g sugar

1 ½ teaspoons dried fast acting yeast

25g margarine or cooking fat

1 egg

scant 125 ml milk

[optional - 2 teaspoons almond essence  
added to the milk]

Topping for 1 base

4 tablespoons sweet mincemeat

6-8 tablespoons icing sugar

4-6 teaspoons of hot water

Selection of festive sprinkles

Chopped or whole nuts

Edible silver balls

Recipe by: Jane Price, The Groves High School, Wrexham

- | Preparation - grease baking sheet.
- | Sieve flour into bowl and add salt, rub in margarine.
- | Stir in sugar and fast acting yeast.
- | Gently warm milk to blood heat temperature.
- | Make a well in the flour, add beaten egg and warm milk, mix to form a soft elastic dough.
- | Turn out onto work surface and knead for at least 5-10 minutes until the dough changes in texture and becomes smooth and elastic.
- | Divide into 2 and roll out into a pizza base shape and place onto a baking sheet.
- | Smooth over the sweet mincemeat on the top and place in a warm place to prove and double in size.
- | Preheat the oven at least 15 minutes before required.
- | When pizzas are ready, place into the oven.
- | Check after 15 minutes, when golden brown on the edges and risen in the middle without being soggy, remove from oven.
- | Prepare topping - add boiling water to icing sugar a little at a time to form glacé icing.
- | When the correct consistency has been reached and the pizza is cool, drizzle over the pizza.
- | Immediately decorate with sprinkles, nuts etc before the icing sets.
- | Serve cut into wedges.