

News monitored for: Yum! Restaurants

The Age MUMBAI

Under the Tuscan sun

Evoked the magic of the Mediterranean with these delectable pizza recipes

The Diane Lane starrer *Under the Tuscan Sun* traced the journey of a woman who comes to Italy after her marriage ends. As she travels across the sun-drenched land, the people, the vistas, the food and the wine slowly seep into her system, healing her and awakening her to a new philosophy of life.

As a trip to Tuscany to sample its many delights wouldn't quite be a possibility for most of us, Pizza Hut head chef Arjyo Banerjee and Barilla executive chef Luca Ciano brought a little bit of Tuscany to Mumbai on Wednesday as part of a "Chef's Table" event. The master chefs put together a delectable four-course meal that evoked the magic of the Mediterranean and shared some pizza recipes. Enjoy creating this authentically Italian fare:

Margherita Pizza

Serves one

Ingredients:

100-110 gms base dough recipe stretched on a 9" baking pan
30 gms tomato sauce
80 gms Mozzarella cheese diced/shredded
6-8 nos tomato roundels (3mm thick)
Fresh basil leaves

Method:

Lightly brush the baking pan with oil (not required in case of a non stick pan). Stretch the dough ball evenly on a 9" baking pan. Apply the tomato cream sauce on the dough base leaving a quarter of an inch from the edges. Sprinkle the Mozzarella cheese evenly to cover the entire surface. Place all the tomato slices evenly. Bake in a preheated at 200

degree Celsius for 7-8 minutes, till the dough has cooked and the cheese has melted well. Cut into 4 slices and top up with hand broken fresh basil leaves. Serve immediately.

Chicken Florence Pizza

Serves one

Ingredients:

100-110 gms base dough recipe stretched on a 9" baking pan
30 gms tomato Sauce
80 gms Mozzarella cheese diced/shredded
70 gms smoked chicken cut into strips
8 nos red capsicum strips (6mm x 40mm)
8 nos green capsicum strips (6mm x

40mm)

8 mushroom slices

7-8 nos pickled jalapeño slices

8 nos of onion strips (6mm x 40mm)

Method:

Lightly brush the baking pan with oil (not required in case of a non stick pan). Stretch the dough ball evenly on a 9" baking pan. Apply the tomato sauce on the dough base leaving a quarter of an inch from the edges. Sprinkle the Mozzarella cheese evenly to cover the entire surface. Put the chicken strips and all the vegetables evenly on the pizza. Bake in a preheated at 200 degree Celsius for 7-8 minutes, till the dough has cooked and the cheese has melted well. Cut into 4 slices. Serve immediately.

Get your basics right

Pizza dough

500 gms all purpose refined flour
275 gms luke warm water
15 gms (2 tsp) fine sugar
8 gms (1 tsp) salt
12 gms (1+1/2 tsp) of dry yeast
20 ml olive oil

Method: Add the yeast to the water and set aside for five minutes, till the yeast starts to bubble. Put the flour in a dough-mixing bowl, add the salt and sugar and mix well. Also add the oil and water. Knead. Rest the dough for a few minutes, divide into 8 balls. Cover with wet towel for 1 hour. Makes 8 9" pizzas.

Tomato Sauce

20 gms olive oil and unsalted butter
1 medium chopped onion
1 tablespoon minced garlic
3 plum tomatoes, blanched, peeled and minced
100 gms canned tomato paste
2 table-

spoons Italian seasoning

6-8 leaves of basil

Salt and crushed black pepper

Method: Sauté the garlic and onions on high heat for a minute. Add the tomato paste, Italian seasoning, salt and pepper. Cook for a couple of minutes. Add the minced plum tomatoes and cook for 7-8 minutes on low heat. Remove the pan from the flame and stir in the butter and crushed basil.

Pesto Cream Sauce

2-3 crushed garlic cloves
2 packed cups of basil leaves
1/3 cup pine nuts
1/2 cup olive oil
1/3 cup Parmesan cheese
Pepper and salt
1 cup fresh cream

Method: Place the garlic in a food processor and pulse, adding the basil and the pine nuts. Pour in olive oil and pulse. The mixture must have a grainy texture. Stir in the Parmesan, salt, pepper and cream. Adjust the seasoning and refrigerate.

