



Salami, Mozzarella & Olive Pizza



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Salami, Mozzarella & Olive Pizza

 Prep 20 mins / Cook 31 mins / Standing 30 mins

 Makes 2 pizzas



the Smart Oven™ Air Fryer

For the dough

1 tsp honey
375 ml warm water
1 ¼ tsp quick rise instant yeast
210 g flour
45 g yellow cornmeal
1 tsp salt
1 tsp olive oil, for greasing
Non-stick oil spray

1 clove garlic, minced

¼ tsp fine salt

½ tsp oregano

2 sprigs of basil

For the toppings

225 g shredded whole milk mozzarella cheese

170 g thinly sliced salami

80 g pitted black olives, halved

½ bunch basil, to garnish

For the pizza sauce

240 g peeled tomatoes, tinned
½ tbsp extra-virgin olive oil

1. In a small bowl, dissolve the honey and water. Sprinkle over the yeast and let stand for 3 mins.
2. Place the flour, cornmeal and salt in the bowl of a bench mixer with a dough hook attachment. Mix on low speed to combine. Add the honey, yeast and water mixture and knead for 5–7 mins or until dough is smooth and elastic.
3. Grease a bowl with ½ the olive oil and transfer the dough to the bowl. Cover with plastic wrap and set aside for 30 mins.
4. After resting, grease a baking tray with the remaining olive oil. Divide the dough into 2 x 210 g, even sized round balls and place them on the tray. Lightly spray the dough with oil and cover with a clean tea towel. Set aside for 30 mins.
5. Place all of the sauce ingredients into a food processor, except the basil. Pulse the ingredients to combine. Using a spatula, scrape the sauce in a bowl and add the basil, allowing it to infuse for 20 mins. Cover it with cling film and set aside.
6. Pre-heat the oven. Select PIZZA/SUPER CONVECTION/210°C/5 mins and press start. When the oven is preheated, place the pizza pan into the middle-rack position for 5 mins to pre-heat the pan only.
7. Stretch the dough to fit the pizza pan, remove the pizza pan from the oven and carefully place the dough onto the preheated pan.
8. Pre-heat the oven. Select PIZZA/SUPER CONVECTION/210°C/13 mins and press start. Spread half of the sauce evenly on the dough, leaving a 1 cm border of crust. Top with half of the mozzarella, salami and olives on the pizza and, once preheated, place it into the oven. Bake for 13 mins or until the pizza is crisp.
9. Remove the pizza from the oven. Sprinkle with basil leaves.
10. Repeat the same process again with the remaining dough and ingredients.