

# PIZZA BALLS

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

### Dough

500gms flour ( preferably " flour)  
1tspn salt  
2 tspn instant dry yeast  
1T Olive Oil  
350 mls warm water

### Filling

4-5 rashers of bacon, chopped and cooked.  
8 -10 pieces of pepperoni salami, chopped ( or a 2 inch piece  
of a whole salami- chopped)  
half an onion finely chopped  
2T tomato paste  
2T ready made pesto  
1/2 cup grated cheese

## INSTRUCTIONS

### Dough

Place all ingredients in bowl and mix.

Knead until dough is stretchy and smooth

(Can be done in breadmaker on dough mode, or in kitchen mixer with dough hook.

Allow to rise for approximately 40 minutes. Divide dough in half and allow to rest another 10 - 20 minutes.

Divide one batch of dough into 8 equal pieces . This is easiest done by dividing the dough in half and then each piece in half until you have 8 pieces.

Flatten each round and place a small spoonful of filling in centre. Pull up edges and encase filling in dough to form ball. Be careful dough is fully sealed.

Repeat process with remaining dough.

Place on solid tray lined with baking paper. Brush each ball with milk or cream and sprinkle with salt.

Allow Balls to rest for at least 20 minutes.

Set Oven to Hot Air 180C and allow to preheat for 5 minutes

When oven is up to temperature, Place tray with pizza balls in oven on shelf 1. Change setting to Steam+Hot Air 180C for 20 minutes or until balls are slightly golden brown and slightly crisp to touch on top.