

How To Make Pizza With The Haraka Oven

Makes 1 12-inch pizza

What You Need

Ingredients for one 12-inch Capricciosa Pizza

- 1 piece of dough around 200 g
- 3 tablespoons of tomato sauce
- 100 g of mozzarella cheese
- 50 g sandwich ham
- 50 g fresh mushrooms (sliced)

Instructions

1. **Heat the Haraka oven to 220° C:** Let the oven heat for 20 to 25 minutes until you have reached 220° C then you can start baking your pizzas.
2. **Dough:** One 200 g piece of dough makes one 12-inch pizza.
3. **Roll out the dough:** Use your hands or a rolling pin to flatten the dough until it is 1/4-inch thick or less. If the dough starts to shrink back, let it rest for a while and then continue rolling. If you have problems to make the dough round then use the 12-inch ring supplied with your Haraka oven to make a nice round pizza.
4. **Top the pizza:** 2 to 3 tablespoons of tomato sauce into the center of the pizza and use the back of a spoon to spread it out to the edges. Pile on all of your toppings.
5. **Bake the pizza:** Using a pizza shovel to move the pizza into the Haraka oven. Cook for 1 minute, and then rotate the pizza. Bake for another 1 minute, until the crust is golden-brown and the cheese looks toasty.
6. **Slice and serve:** Let the pizza cool slightly on a cooling rack, just until you're able to handle it. Slice it into pieces and serve.