



TERRACOTTA PIZZA BAKER

COOKING THE NATURAL WAY WITH UNGLAZED TERRACOTTA

Terracotta pre dates most other forms of cookware and gives excellent results. By tradition pizzas are cooked in brick ovens, & with this large terracotta pizza baker it is possible to achieve similar results in your own home.

Terracotta naturally absorbs heat efficiently & evenly, producing a crusty-based pizza every time. The terracotta pizza baker may be used from oven to table, but it is important to avoid draughts when first removing from the oven, & to ensure that adequate protection is provided for the table. The pizza baker has feet, making it easier to handle, but heat resistant oven gloves or similar should be used, as the baker will be very hot. Terracotta retains heat ensuring that the pizza remains hot for "second helpings" as tasty as the firsts.

Before use the pizza baker should be pre-warmed in the oven for around 5 minutes.

CLEANING

Allow the baker to cool and then wash in warm water using a little washing liquid. A stiff brush may be used, if necessary to remove any food residue. Rinse and leave to dry naturally.

PIZZA RECIPES

It is advisable to obtain a recipe book for a wide variation on pizza fillings & bases. Here are a few recipes to experiment with including the three most popular bases, namely scone, dough & potato.

SCONE BASE

Ingredients: 1 oz butter or margarine, 4 oz self raising flour, half teaspoon baking powder, half teaspoon mustard powder, half teaspoon dried herbs, 1 medium chopped onion, 3 oz grated cheese, 1 beaten egg, 1 tablespoon milk, half teaspoon salt.

Preparation: Mix together the flour and butter and add the egg and milk. Beat together adding the chopped onion and the other ingredients. Roll out on a floured surface or board. Cover the base with tomato slices, bacon pieces, slices of mushroom, finely chopped onion and top with 2 oz of grated cheese. Slide the pizza on to the warmed pizza baker which should be lightly floured. Cook in the centre of a pre-warmed oven at Gas Mark 6, 200 degrees |C for 20 –25 minutes.

DOUGH BASE

Ingredients: 3 teaspoons fresh yeast, three & a half ounces tepid water, 6 ounces plain flour, 3 teaspoons olive oil, 1 level teaspoon salt.

Preparation: Mix the fresh yeast with the water in a small bowl and leave in a warm place until the surface becomes frothy. Add the olive oil and mix well. In a large mixing bowl sift the flour and salt and pour in the liquid yeast. Mix together with a wooden spoon. Turn mixture onto a floured surface and knead for around 5 minutes, when the mixture will be smooth and plastic. Replace the dough into the mixing bowl and cover leaving in a warm place for 45 minutes when the mix should have doubled in size. Turn dough onto a floured surface and knead to remove any air. The warmed pizza dish should be lightly floured and the dough placed in the centre and pressed out to size. Place filling on top and cook at gas mark 7, 220 degrees C for 20 minutes.

POTATO BASE

Ingredients: 8 oz buttered mashed potato, 4 oz self-raising flour, half a teaspoon of salt.

Preparation: Sift flour and salt into a large mixing bowl and stir in the mashed potato. Mix well and turn out onto a floured surface. Shape into a circle. Slide the base onto the warmed, floured pizza base. Place filling on top and cook at gas mark 6, 200 degrees C for 20 minutes.

GOOD IDEAS

Make twice the quantity of the base mix. Shape both to size. One may be frozen for future use. A pizza can be fully prepared and baked for 10 minutes. Leave to cool and freeze for future use. Cook from frozen for 15 minutes.

Try a calzone! Prepare a dough base and fill with half your favourite ingredients. Brush the edges with milk and fold over pinching down the edges. Cook for 20-25 minutes at gas mark 6, 200 degrees C.

Slice a baguette in half and cut to size. Cover with your choice of ingredients and place on the pizza brick. Cook at gas mark 6, 200 degrees C for 15- 20 minutes.

Terracotta has natural properties, which make it ideal for all types of kitchenware. Other items in this range include garlic cellar, salt pig, garlic baker, pestle & mortar, egg racks, chicken brick & tandoori cooking pots.

HAND MADE IN ENGLAND BY WESTON MILL POTTERY, NEWARK, NOTTS.

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