

MasterFoodsTM

PROFESSIONAL

Smoky Deep Dish Hawaiian Pizza
RECIPE

Smoky Deep Dish Hawaiian Pizza



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TIME

10-15 MINS

INGREDIENTS

17 items

MAKES

4 servings

For those that like something smoky, salty, and sweet we're bringing back a classic dish! A Hawaiian deep dish pizza with smoky barbecue sauce mixed through the pizza base sauce.
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INGREDIENTS

Pizza Base

- 250 g Self-Raising Flour
- 125 ml Water
- Pinch of Salt

Topping

- 2 tbsp. Olive Oil, divided
- 1 small Red Onion, thinly sliced
- Salt, to taste
- ½ tsp. White Sugar
- 1 tbsp. White Wine Vinegar
- 1 tsp. Fennel Seeds
- 1 tsp. Fennel Seeds
- 1 tbsp. Pizza sauce
- 1 tbsp. MasterFoods™ Professional Smokey Barbecue Sauce
- 60 g Double Smoked Ham
- 5 Pineapple Rings, juices drained
- ¼ cup Shredded Mozzarella
- 4 Bocconcini, drained and torn into large chunks
- Shaved Parmesan, fresh Basil, and Rocket leaves, to garnish

PRODUCTS USED



MasterFoods Professional Gluten Free Smokey Barbecue Sauce 4.5kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Preheat an oven 220°C.
2. 2
First, make the pizza base. In a mixing bowl, combine the flour, water and salt and bring together with a wooden spoon. The dough should be shaggy but pliable.

3. 3
Tip onto a floured work surface and knead for a few minutes until the gluten develops and the dough becomes elastic, consistent, and smooth. Shape into a ball, wrap in cling film and set aside.
4. 4
Mix pizza sauce and barbecue sauce in a bowl. Set aside.
5. 5
For the topping, heat half the olive oil in medium size frying pan over a high heat.
6. 6
Add onions with a few pinches of salt and sauté until beginning to colour. Sprinkle over the sugar and cook for a further 2 minutes.
7. 7
Add a splash of white wine vinegar and cook until the liquid has evaporated off.
8. 8
Stir in the fennel seeds and oregano and continue to cook for 3 minutes. Transfer mixture to a bowl and allow to cool.
9. 9
Clean out the pan and place back on a medium heat with remaining oil.
10. 10
While the pan is heating up, unwrap the dough and flatten to the same size as the pan. Lay the dough base into the pan and gently push down and outwards with your fingers until the edge reaches the sides of the pan.
11. 11
While the dough is beginning to cook in the pan, spread barbecue pizza sauce over the base, leaving a gap near the edge. Add the caramelised onion mixture.
12. 12
While the dough is beginning to cook in the pan, spread barbecue pizza sauce over the base, leaving a gap near the edge. Add the caramelised onion mixture.
13. 13
Place into the hot oven and cook for 10 minutes, or until the cheese is bubbling and beginning to colour.
14. 14
Remove from oven and pan, garnish with fresh basil, rocket and parmesan cheese.

Tips:

1. 1
Replace the ham with charred capsicum, sliced mushrooms, and black olives for a vegetarian option.
2. 2
Sprinkle over MasterFoods™ Professional Chilli Sprinkle for some heat. The perfect counterpoint to the sweetness of the pineapple.
3. 3
Why not try this with spicy salami for some heat.

More Menu Ideas



Choc-Berry Bircher Muesli

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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