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AIR FRYER *EXPRESS*

60 delicious recipes
for dinners, snacks &
school lunches



ISBN: 9781760984120
Pub Date: 27 January 2021
RRP: \$26.99

PIZZA TO DIE FOR

Makes 2 mini pizzas

A good mate of mine owns the best pizzeria I've ever been to, and I am so fortunate that he gave me a pizza lesson to treasure. A huge shout-out to my friend Adamo from Pizzeria Adamo in my hometown Geelong, who was super kind in sharing his love for authentic Italian cooking.

When I was in Italy last year, I discovered that when it comes to pizza, Italians are all about a few quality toppings rather than a 'burger with the lot' approach, so I've kept it simple here. The dough makes eight bases, so freeze the leftovers and take them out the night before your next pizza session.

WHAT YOU'LL NEED

2 x 7 g sachets dried yeast

1 teaspoon sugar

620 ml warm water

1 kg bread flour, plus
extra for dusting

1 teaspoon salt flakes

2 tablespoons tomato
pizza sauce or passata

1 ball of buffalo
mozzarella, roughly torn

15 slices of good-quality
Italian salami

1 basil sprig, leaves
picked

1 teaspoon extra-virgin
olive oil

BONUS AWESOMENESS

The pizza base here is non-negotiable, the only thing I'm willing to negotiate on are the toppings. This easy and fun recipe is designed to get your little humans involved in cooking.

THIS IS HOW WE DO IT

Grab a jug and add the yeast, sugar and warm water. Let it sit for about 30 minutes – the sugar and heat will activate the yeast and it will look like a cappuccino with the froth on top.

Place the flour and salt in a stand mixer with the dough hook attached and briefly combine. Turn the mixer to low and add half the yeast mixture, keeping an eye on it so it picks up your positive vibes (okay, not true, but make sure the flour doesn't stick to the base of the bowl). Gradually add the rest of the yeast mixture. The dough may seem a little wet but, trust me, the Italians swear by a wetter dough. Mix for about 8 minutes or until smooth, then tip onto a lightly floured work surface and knead for another minute or so. Place the dough in a lightly oiled bowl, cover with plastic wrap and leave to rise at room temperature for 2 hours or until doubled in size.

Line a baking tray that will fit in your air fryer with baking paper.

Once the dough has risen, divide it into eight even-sized portions. Dust your bench with flour, add a ball of dough and start stretching it out by hand. Using your fingers, push out the dough until it's the size of the prepared tray. Lift the dough onto the tray, then add 1 tablespoon of pizza sauce or passata and spread it evenly over the dough. Dot half the mozzarella over top, then scatter over half the salami.

Pop the pizza straight into the air fryer for 4 minutes on maximum heat. Meanwhile, make a second pizza with the remaining ingredients and pop the leftover dough portions into separate zip-lock bags and put them in the freezer.

Once the cheese is melted and the base is cooked, remove the pizza and pop it on a board. Top with half the basil and drizzle over half the olive oil. Repeat with the second pizza.

