



A LONG ESTABLISHED FAMILY FIRM

Close House Farm, Otley Road, Skipton, BD23 6DR
01756 792491 worldsfinest@tncook.co.uk www.tncook.co.uk

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The World's Finest Range Cookers

Pear and Gorgonzola Pizza

Pizza Base

Ingredients

200g Pizza flour (or strong white bread flour) (I use Wessex Mill 'Pizza and pasta' flour.)

About 3g instant yeast

About 1-2g salt

2 'glugs' (about 20-30g if you're weighing it) olive oil

125g water (straight from the cold tap).

Method: Mix until just combined, leave (covered) for 30 mins to 'autolyse', knead for about 10 mins, leave (covered) to prove 1 hour – 1hr 45mins ish (room temp – 18-22 C), then it's good to shape and bake. (You can go for a second prove / rise if you like but I don't bother.)

Pear and Gorgonzola topping

Ingredients

About 200g spinach, any tough stalks removed (or use frozen)

2 tablespoons olive oil, plus extra to trickle

2 onions, finely chopped

1 large or 2 small slightly under-ripe pear(s)

A grating of fresh nutmeg

A pinch of dried chilli flakes (optional)

200-250g blue cheese (Gorgonzola works very well)

Sea salt and freshly ground black pepper

Method

- Cook the spinach in a pan with just the water clinging after washing for a minute or two until wilted. (Or defrost your frozen spinach.)
- Drain in a colander and leave to cool a little. Heat 1 tablespoon olive oil in a frying pan, add the onions and cook gently for 10 minutes or until soft.
- Squeeze the spinach to remove any water, chop it roughly and mix with the warm onions. Season with salt and pepper. Set aside.
- Peel and core the pears, then cut into fairly thin slices about 40mm (1 ½") long.
- Put the pear pieces in a bowl with 1 tablespoon olive oil, the nutmeg, chilli flakes, if using, and some salt and pepper. Toss well to coat.
- Form your dough into a pizza base, spread the onion and spinach out first, then spread the pear slices out, dot chunks of gorgonzola between the pears and bake.
- **Everhot:** Top oven at 240°C, on your pre-heated baking stone (or flat plain metal sheet set on an oven shelf on the lowest position)
- **AGA:** On the floor of the roasting oven (or on a plain shelf on the floor grid in a Total Control, eR3 series or eR7 Series AGA).