

## Ooni Hawaiian Skillet Baked Pizza Rolls



\* Recipe courtesy of Ooni Australia

### *Ingredients*

#### **For the Rolls**

500g classic pizza dough  
3 tbsp classic pizza sauce  
50g pepperoni  
50g ham  
200g shredded mozzarella  
50g pineapple, finely chopped

#### **For the Herbed Butter**

100g salted butter, melted  
2 tbsp thyme leaves  
2 tbsp parsley, finely chopped  
1 tsp chilli flakes, or finely chopped fresh chili

Your favourite BBQ sauce, for dipping

### *Directions*

Step 1 – Prepare your pizza dough and classic pizza sauce ahead of time. In a bowl, mix your butter, thyme, parsley and chili together and set aside.

Step 2 – In a food processor, gently pulse the pepperoni, ham and cheese together – this makes spreading the mix evenly a lot easier. Decant into a bowl and mix in your finely chopped pineapple.

Step 3 – Fire up your Ooni pizza oven. Aim for 300°C (572°F) on the stone baking board inside. You can check the temperature inside your Ooni quickly and easily using the Ooni Infrared Thermometer.

Step 4 – Portion half your dough and lay it on a floured surface. Flatten it out with a rolling pin, aiming for a long oval shape. Trim the edges if necessary to form a more rectangular shape.

Step 5 – With a large spoon or ladle, spread an even layer of your sauce over the base. Next, scatter over half your cheese, meat, and pineapple mix, leaving an inch or two of space round the edge.

Step 6 – Take the long edge of your rectangle and begin to roll the dough in on itself until a long tube forms. Set aside and repeat the previous step for the remaining dough and ingredients (rolling in two rounds makes it a lot easier to handle).

Step 7 – Lay the two sausage shaped rolls side by side and slice into 2.5cm thick discs.

Step 8 – Grease your Cast Iron Skillet with a generous layer of herby butter. Place the skillet in the centre of your preheated Ooni pizza oven to warm up.



Step 9 – After a couple of minutes, remove the warmed pan from the oven. Carefully place your rolls in a circular pattern, flat side up in the pan. If you have some leftover dough, use this to squish the rolls down a bit and fill up any gaps. Finish with a generous brushing of spicy herb butter, and an extra sprinkle of cheese if you like.

Step 10 – Place your skillet pan in the centre of the oven and cook for 5-6 minutes, or until golden brown and bubbling. Don't forget to turn the pan halfway to ensure an even cook.

Step 11 – Remove the cooked rolls from the oven and set down to cool slightly. Serve warm with a side of BBQ sauce for dipping.

