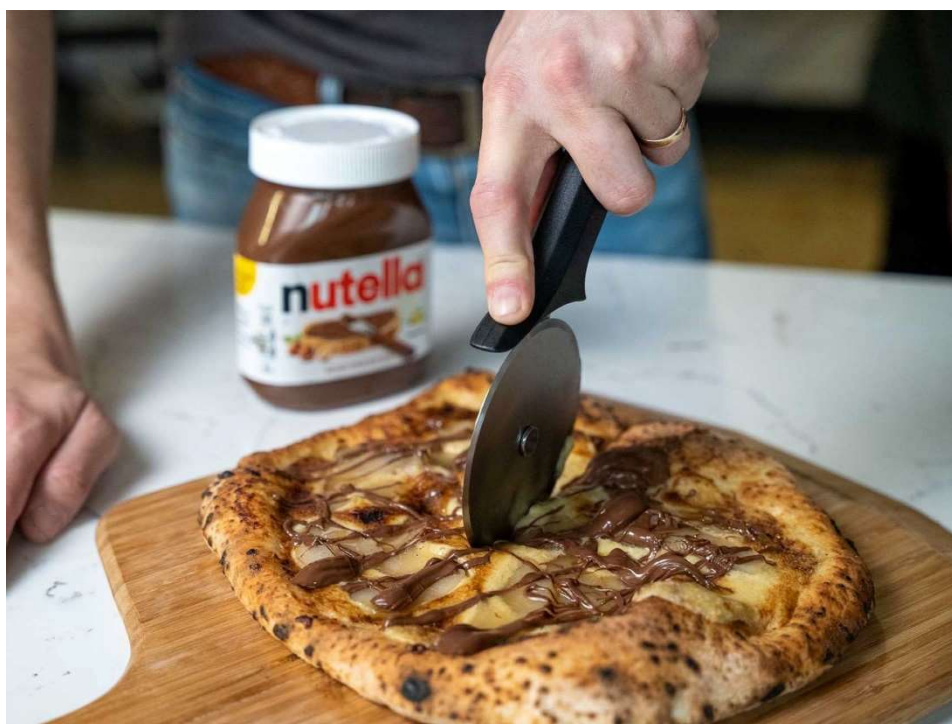


Ooni Nutella, Frangipane and Poached Pear Pizza



* Recipe courtesy of Ooni Australia

Ingredients

For the Pears

3 Bosc or Packham pears, peeled and cut in half
946g water
473g sugar
2 cinnamon sticks
4 cloves
42g honey
15g sea salt

For the Garnish

Extra-virgin olive oil
60g Nutella
Flaky sea salt

For the Frangipane

100g unsalted butter, softened
100g sugar
100g almond flour
3g salt
1 large egg
15g milk

Directions

Step 1 – Add pears, water, sugar, cinnamon sticks, cloves, honey and sea salt in a medium saucepan. Bring to a low simmer over medium-low heat and make sure the pears are fully submerged in the poaching liquid. Cook until a paring knife slides easily into the pears, but before they turn mushy, about 20 to 25 minutes. Remove from heat and let cool in the liquid. Strain pears and return liquid to pan. Cook over high heat until reduced by half, about 30 minutes. Before using for the pizza, thinly slice the pears, using a whole pear per 12-inch pizza.

Step 2 – In the bowl of a stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy. Add the sugar and mix at high speed to incorporate. Add the almond flour and beat on medium speed until thoroughly combined. Add the salt, egg and milk and mix until light and fluffy.



Step 3 – Fire up your oven, aiming for 450 to 500°C on the baking stone inside. Use an infrared thermometer to quickly and accurately check the temperature of the stone.

Step 4 – Place a dough ball on your lightly floured work surface. Push the air from the centre out to the edge with your fingers. Stretch the dough out to a 12-inch-round base, then lay the stretched dough over your lightly floured pizza peel. Add a drizzle of olive oil to help flatten the dough while cooking. Slide the pizza off the peel and into the oven. Cook for 60 seconds, until the dough is parbaked. The dough should begin to brown, but still have plenty of blonde spots.

Step 5 – Remove from the oven, then spread 1/3 of the frangipane onto the warm dough using a spatula. Layer the pear slices on top and return to the oven, cooking until the frangipane turns golden brown. Remove from the oven one final time, then drizzle on the Nutella, reduced pear syrup and a sprinkle of flaky sea salt. Let cool slightly so the frangipane sets up, then slice and serve.

