

Tomato Schiacciata



* Recipe courtesy of Ooni Australia

Ingredients

For the Dough

400g plain flour
1 tsp fast-action dried yeast
40g olive oil
220g lukewarm water
1 tbsp of sugar
2 1/2 tsp salt

For the Topping

Handful cherry tomatoes, halved
1 tsp Italian seasoning
2 tbsp lukewarm water
Olive oil, to taste

Directions

Step 1 – In the bowl of an electric stand mixer, mix together the water and yeast and leave to activate for a few minutes. Add the flour, salt, and olive oil and mix on a low speed with the dough hook attachment. Continue to knead for 5-10 minutes, until a smooth dough forms.

Step 2 – Shape the dough into a ball, cover, and leave to rest at room temperature for around 1 hour, or until doubled in size.

Step 3 – Grease your Ooni Skillet Pan with a generous layer of olive oil. Once the dough has doubled in size, divide into two portions and press one half into the pan with your fingers. Leave to rest for 30 minutes. If you have multiple pans, you can prepare the other portion of dough. If not, cover and leave to the side until the first is cooked.

Step 4 – Fire up your Ooni pizza oven. Aim for 275°C (527°F) on the stone baking board inside. You can check the temperature of your oven quickly and easily using the Ooni Infrared Thermometer.

Step 5 – Gently push the tomatoes into the dough. Drizzle with olive oil, a splash of water, and top with the Italian seasoning and a little crushed salt.

Step 6 – Place the Skillet inside your oven and let cook for 5 minutes, turning every minute or so. Once you see the top has turned a golden brown, turn off the oven completely and leave the skillet in the centre of the oven to cook in the residual heat for a further 10 minutes. Once fully cooked, remove the pan and carefully slide the Schiacciata onto a wooden chopping board.

