



PEKING DUCK PIZZA

Difficulty: Easy
Serves: 4 - 6
Prep: 25 minutes
Cooking: 1 hour



INGREDIENTS

Base

3 cups bread flour
7g sachet yeast
½ tsp sugar
1 ½ cups warm water
1 egg yolk
1 tblsp olive oil
Pinch salt

Topping

1 pack Luv-a-Duck Peking Duck Legs, sliced
200mls hoi sin sauce
1 large red capsicum, sliced
1 large yellow capsicum, sliced
1 bunch asparagus spears, halved
4 spring onions, diagonally sliced
Extra hoi sin sauce to drizzle
Spring onions finely sliced to garnish

METHOD

1. Sift the flour into a large mixing bowl.
2. Whisk together the yeast, sugar and warm water in a small bowl and allow to stand in a warm place until mixture begin to foam.
3. Make a well in the centre of the flour and pour in the yeast mixture, add the egg yolk, oil and salt mixture together to form a soft dough.
4. Turn dough onto a lightly floured board and knead until smooth. Return dough to the bowl, cover with cling wrap and place the bowl in a warm place until dough has doubled in size.
5. Turn dough out onto a floured board and divide in half. Roll dough out to 3 -4 mm thick to fit baking trays. Place dough onto baking trays lined with baking paper to prevent sticking.
6. Spread each pizza base sparingly with hoi sin sauce, top with sliced Peking duck legs, capsicum, asparagus and spring onions.
7. Bake pizza in the pre-heated oven 190°C for 20 minutes remove pizza from oven and serve drizzled with hoi sin sauce and garnished with finely sliced spring onions.

CHEF'S TIPS

Pizza dough may be made ahead of time and refrigerated until required up to 12 hours.

Alternatively pre-made pizza bases can be purchased, to turn this into a quick half hour meal from start to finish.