



Deep Dish Pizza Swirls

20'

Hands on

90 minutes'

Hands off

25'

Cook Time

12

Portion(s)

1

Difficulty



Method

For the dough

- Beat the milk, yeast and sugar in a mixer, using the whisk attachment. Let the mixture rest so the yeast can activate and rise for 15 minutes.
- When ready, add the all-purpose flour and whole wheat flour. Beat for 4-5 minutes.
- Add the grated parmesan, 1 pinch of salt and the butter (softened or melted) and beat for 2-3 minutes.
- Transfer to a bowl and set aside in a warm place for about 1 hour, until it doubles in size.

For the sauce

- Combine the ketchup, mustard, olive paste, oregano, grated parmesan and pepper in a bowl.

To assemble

- Preheat oven to 50* C (122* F) Fan.
- Cut the smoked turkey slices and green pepper into 2x2 cm cubes and set aside.
- Dust a working surface with some fine semolina and roll out the dough. Roll it out nice and thin and give it a 40-50 cm rectangular shape.
- Spread the sauce over the dough, smoothing it out with the back of a spoon.
- Add the turkey, green pepper, pepper and grated gouda. Reserve some grated gouda for the end.
- Roll into a log, starting from the wider side and seal edge with some water.
- Cut into 12 equal slices.
- Line a 25x30 cm baking pan with parchment paper and grease with butter.
- Transfer the pizza swirls to the pan, placing them at equal distances between them.

Ingredients

For dough

- 450 g all-purpose flour
- 70 g whole wheat flour
- 300 g fresh milk 3.5% fat, at room temperature
- 60 g butter, melted
- 1 packet active dry yeast
- 20 g granulated sugar
- 10 g salt
- some fine semolina, to help roll out the dough
- 50 g parmesan cheese, grated

For sauce

- 90 g ketchup
- 20 g mustard, mild
- 20 g olive paste
- 50 g parmesan cheese, grated
- pepper
- dry oregano

For filling

- 200 g sliced smoked turkey
- 1 green pepper
- 400 g gouda cheese, grated
- olive oil
- semolina

Διατροφικός πίνακας

Nutrition information per portion

423 Calories (kcal)	19.8 Total Fat (g)	11.8 Saturated Fat (g)	38.3 Total Carbs (g)
21%	28%	59%	15%
5.7 Sugars (g)	21.1 Protein (g)	2.4 Fibre (g)	2.4 Sodium (g)
6%	42%	10%	40%

- Sprinkle the remaining grated gouda, some semolina over the top and drizzle with some olive oil.
- Place them in the oven and let them rise for 20 minutes.
- When ready, turn up the oven temperature to 180* C (350* F) Fan, without opening the oven door. Bake for another 20-25 minutes, until golden on both top and bottom.