



WINTER BARBECUING MEETS THE TASTE OF ITALY

PIZZA WITH STRIPS OF FLANK STEAK



Meat from the barbecue combined with traditional Italian cuisine: a pizza topped with strips of flank steak promises the perfect liaison for a winter evening of indulgence.

FOR THE DOUGH (serves 2-4):

- » 135 ml water
- » 135 ml milk
- » 1 tsp sugar
- » 1 sachet of dry yeast (7 g)
- » 400 g strong white pizza flour
- » 1 tbsp olive oil
- » 1 tsp salt

FOR THE TOPPING:

- » 100 ml olive oil
- » ½ tsp sea salt
- » ½ tsp Cayenne pepper
- » 50 g wild herbs or rocket leaves
- » 500-600 g flank steak
- » Fleur de Sel
- » 100 g blue-veined cheese
- » 100 g mozzarella cheese, grated

PLUS:

- » 1 pizza stone

- 01.** For the pizza dough, mix water and milk, heat to tepid, add sugar and dry yeast and stir to dissolve. Add flour, oil and salt and combine everything to produce a smooth dough. Cover the dough and leave to rise for at least 4 hours. Thoroughly knead after half the proving time.
- 02.** As further preparation, mix 100 ml olive oil, sea salt and cayenne pepper. Wash wild herbs and spin dry. Remove any sinew from the flank steak, brush with a small quantity of oil and lightly salt. Crumble blue-veined cheese.



- 03.** 20 minutes before cooking, place pizza stone on the barbecue grate and heat to maximum temperature.
- 04.** Divide the pizza dough in half. On a floured surface, roll out both halves to form a round pizza base, brush with the seasoned oil and sprinkle with grated mozzarella. Mix the remaining seasoned oil with the wild herbs.
- 05.** Place the first pizza base on a floured pizza paddle or suitable baking tray and drag onto the pizza stone. Grill for approx. 8-12 min. with the barbecue lid closed. If there's sufficient space left on the cooking grate, the flank steak can also be grilled at the same time, turning once after 3 min. Otherwise, this can be done immediately after baking the first pizza, keeping the flank steak warm in aluminium foil for the second pizza.
- 06.** Top the finished pizza with thinly sliced strips of steak, crumbled blue cheese and the marinated herbs.

BUON APPETITO!