

HALLOWEEN PIZZA

METHOD

Prepare the Pizza Base

- 01 Mix the yeast and water in a bowl, set aside. Mix the Bread our and the salt in another bowl, set aside.
- 02 Combine the yeast mixture and the bread flour mixture with the spatula until smooth.
- 03 Put the dough into a big bowl and cover it with cling film, place it in the Miele oven and select the "Prove Dough" function for 45 minutes.
- 04 Take out the fermented dough and divide it into 4 x 80g each. Roll it into ball shape.
- 05 Put the dough on the oven tray and cover it with cling film, place it in the Miele oven and select the "Prove Dough" function for second proving for 20 minutes.
- 06 Take out the dough. Use a rolling pin to roll it until it is about 3mm thick and 10cm in diameter.
- 07 Preheat the Miele oven to 230°C with the "Intensive bake" function.
- 08 Place the rolled dough into the oven, bake at 230°C for 1 to 2 minutes. Take it out and set aside for cooling down.

Prepare the Tomato Sauce

- 09 Heat up a pan, add oil and saute the onion until soft with a nice aroma. Add the peeled tomato, basil, salt and pepper. Stir well and simmer for around 30 minutes to make the tomato sauce.

Bake the Pizza

- 10 For the topping, slice the olives and cherry tomatoes, then cut the gouda cheese into ghost shape.
- 11 Spread the tomato sauce thoroughly on the baked dough, then top with olives, cherry tomatoes and cheddar cheese, then add the ghost-shaped gouda cheese.
- 12 Bake the pizza with the "Intensive Bake" function at 230°C for 4 to 5 minutes until the cheese melts.
- 13 Take out the pizza and serve hot.

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INGREDIENTS

Dough

Bread Flour	300 g
Salt	3 g
Water	180 ml
Yeast	4 g

Tomato sauce

Onion	1/2 pc
Tomato (Peeled)	250 g
Salt	1/2 tsp
Black pepper	1/2 tsp
Basil	1 bun

Pizza Stuffing

Cheddar Cheese	150 g
Gouda Cheese	200 g
Black Olives	8-10 pcs
Cherry Tomato	3-4 pcs



TIPS

- Please make sure the water used for dough is at room temperature .
- Using the "Prove Dough" function to ensure stable temperature and moisture for consistent proving results.
- The "Intensive Bake" function releases bottom heat with fan circulation, allowing the heat to surround the oven cavity more evenly. The food will be cooked evenly with a crispy bottom.

2 h

4 persons

萬聖節薄餅

做法

製作芝士薄餅麵糰

- 01 將清水及酵母置大碗內，拌勻備用。將麵粉及鹽置另一大碗內，拌勻備用。
- 02 將酵母混合物倒入麵粉混合物內，並用刮刀拌勻成麵糰狀。
- 03 將麵糰放進大碗內，用保鮮紙將大碗包好，放入Miele焗爐內揀選「發酵麵糰」功能，發酵45分鐘。
- 04 將已發酵麵糰分成4等份，每份約重80克，然後把每份麵糰搓成球狀。
- 05 將麵糰放在焗盤上，並用保鮮紙包好，放入Miele焗爐內，揀選「發酵麵糰」功能，以進行第二次發酵20分鐘。
- 06 取出麵糰，用麵糰棍將每份麵糰壓至直徑10厘米及3毫米厚的麵餅。
- 07 以「加強烘焙」模式預熱Miele焗爐至攝氏230度。
- 08 將麵餅放入已預熱的焗爐內，以230度烤焗1至2分鐘。從焗爐取出麵餅，並置旁備用。

製作蕃茄醬

- 09 燒熱鑊後加油，放下洋蔥粒炒香，加入蕃茄、羅勒葉、鹽及黑胡椒粉，並以慢火將混合物拌勻及煮30分鐘，製成蕃茄醬備用。

烤焗薄餅

- 10 將黑橄欖和車厘茄切片，將高達芝士切成小鬼狀，備用。
- 11 於已焗好的薄餅上塗上蕃茄醬，然後撒上黑橄欖、車厘茄和車打芝士，再加上小鬼形狀的高達芝士。
- 12 將薄餅放入已預熱的焗爐內，用「加強烘焙」模式以230度烤焗4至5分鐘至芝士溶化。
- 13 取出薄餅即可趁熱享用。

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材料

麵糰

高筋麵粉	300克
鹽	3克
水	180毫升
酵母	4克

蕃茄醬

洋蔥碎	1/2個
蕃茄(去皮)	250克
鹽	1/2茶匙
黑胡椒粉	1/2茶匙
羅勒葉	1棵

薄餅餡料

車打芝士	150克
高達芝士	200克
黑橄欖	8-10粒
車厘茄	3-4粒



貼士

- 拌製麵糰的清水必需為室溫。
- 利用「發酵麵糰」功能可穩定控制溫度及濕度，確保每次發酵效果一致。
- 利用「加強烘焙」模式，即底部發熱配合風扇，讓熱力均勻傳送至食物表面，底部亦能焗至鬆脆。



2 小時



4 人份