

Stuffed Cheesy Pizza Balls

INGREDIENTS:

Dough Ingredients:

- 1 ½ Cups of Warm Water
- 2 x 7g Instant Yeast
- 2 Tsp. Granulated Sugar
- ¼ Cup of Extra Virgin Olive Oil (Plus More to Cover Dough)
- 1 Tsp. Salt
- 4 Cups of All-Purpose Flour

Rest of the Ball Ingredients:

- Mozzarella, Cubed
- Cheddar Cheese, Half Cubed/Half Grated
- Parmesan, Grated
- Viennas, Sliced
- ¼ Cup of Balsamic Vinegar
- 2 Tbsps. of Honey
- 6 Cloves of Garlic, Crushed
- Butter for Frying
- 1 Cup of Rice Krispies
- 2 Slices of Stale Bread/Bread Crumbs
- 1 Free Range Egg
- Salt and Pepper, For Seasoning
- Italian Dried Herbs/Mixed Herbs
- Chives, Basil, Chilli Flakes, Cream Cheese, More Cheese, Chutney, Hot Sauce (Optional)

PIZZA DOUGH INSTRUCTIONS:

#1 Pour the warm water in a large mixing bowl; add the instant yeast; allow it to stand.

#2 Once foamy (between 5 – 20 minutes), you can move onto the next step.

#3 Add in the sugar, oil and salt and mix through.

#4 Now add the flour and mix either with a dough-hook attachment on a stand mixer or by hand until the dough comes together.

#5 Add a dash of olive oil to the dough and coat the dough mixture in it.

#6 Cover the “dough” bowl with clingfilm and place it in the oven with the light on for about an hour (make sure the oven is off; just the light should be on).

#7 After the mixture has at least doubled in size your dough is ready.

THE STUFFINGS AND COATINGS:

While the dough is doing its thing and rising to the occasion, you can start the stuffing and coatings.

Stuffings:

#1 Finely chop the garlic (or use a garlic press). Depending on your love for garlic you need about six cloves – plus-minus. Add this to a pan with a tablespoon of butter and lightly fry until golden. Then set aside to cool.

#2 Chop viennas into “wheels”; add some oil to a saucepan and tip the “wheels” into it, with a ¼ cup of balsamic vinegar, two teaspoons of chilli flakes (optional) and two tablespoons of honey; fry ’dem sausages so that they are caramelised and sticky. Set aside to cool.

#3 Grate or blitz one onion; add it to some olive oil or butter and two tablespoons of chutney (more or less to taste) in a pan; fry until cooked through. Set aside to chill.

#4 Chop a full block of mozzarella into cubes; cut half of the block of cheddar in cubes and grate the rest.

Coatings:

#5 Add the grated cheddar cheese with a cup of Rice Krispies and add Italian Herbs/Mixed Herbs.

#6 Blitz two slices of stale bread to make crumbs or use bought bread crumbs; grate some Parmesan in; enough so that the ratio is balanced.

ASSEMBLING THE BALLS:

#1 Once the dough has risen, it's best to make a station for yourself: dough in its bowl, stuffing, coatings, one egg whisked (in a separate bowl) and an oven tray with the baking paper/silicone mat.

#2 Preheat the oven to 180 degrees Celsius.

#3 Break off a small piece of dough and roll it in a ball; then slowly stretch the dough as flat as can be without tearing.

#4 Take the stuffing of choice and add a generous amount.

#5 Fold the dough over the stuffing and roll back into a ball as far as possible.

#6 Pop the ball into the whisked egg.

#7 Pop the ball in the desired coating – the Parmesan-bread coating or the Rice Krispie-cheddar coating and then pop into the tray. Do this until all the dough is finished.

#8 You can pop “markers” on the different balls so that you know what's inside from looking on the outside. Examples: chives on the one, chilli flakes on the other and then just plain (but you can really get creative).

#9 Pop the tray in the middle rack of the oven and bake for 15 to 20 minutes. Once the dough is cooked, remove from the pan.

#10 Add cream cheese, more cheese (you can never have enough cheese), chutney, chilli/hot sauce or aubergine dip; season to taste and enjoy by yourself.

