



# FROM ITALY WITH LOVE

Recreate classic PizzaExpress dishes at home  
with these great recipe ideas

*Classic  
Pizzas*

## POMODORO PESTO

The topping of tomatoes, fragrant basil and creamy mozzarella, finished off with rich pesto, creates a heavenly combination of flavours.

Makes two classic pizzas

- 1 quantity of pizza
- olive oil, for greasing
- flour, for dusting
- 160g passata
- 12 basil leaves
- 12 baby plum tomatoes, halved
- 130g block mozzarella, diced
- 2 pinches dried oregano
- freshly ground black pepper
- 2 dessertspoons garlic oil
- To finish
- 40g (2 heaped tbsp) pesto

**1** While your dough is rising, preheat your oven to 230°C/Fan 210°C/ Gas 8. Lightly oil a couple of non-stick baking trays

**2** Dust your work surface with flour. Press and push each piece of dough into a circle about 24cm in diameter. Place your pizza bases on the baking trays

**3** Using a tablespoon, spread a thin layer of passata over the pizza bases, taking it almost to the edges. Tear the basil leaves and scatter them over the pizzas. Add the tomato halves, cut side up, dividing them evenly between the bases, then add the mozzarella. Season with oregano and black pepper and drizzle over the garlic oil

**4** Place the pizzas in the preheated oven and bake for eight to ten minutes. Spoon the pesto over the cooked pizzas, then serve.

## ROMANA PIZZAS

For two Romanas you'll need 170g mozzarella. The other ingredients stay the same.

## PIZZAEXPRESS DOUGH

Make sure you knead the dough well - don't be tempted to rush this stage - and allow time for it to double in size, or prove.

Makes one quantity of pizza dough (two dough pucks),  
enough for two classic or Romana pizzas

- 150ml warm water (about 27°C)
- 1 tsp caster sugar
- 2 level tsp dried yeast or 15g fresh yeast
- 225g plain flour, plus extra for dusting
- 1½ tsp salt
- 2 tbsp extra virgin olive oil

**1** Pour the warm water into a bowl and add the sugar. Stir in the dried yeast, if using, or crumble fresh yeast into the water. Mix until the yeast has dissolved, then cover. Leave the mixture to stand in a warm place for about 15 minutes until a froth has developed on the surface - a sunny windowsill is ideal

**2** Sift the flour into a large mixing bowl, stir in the salt and make a well in the middle

**3** When the yeast is ready, add the olive oil, then pour the mixture into the well and stir

**4** Lightly flour your hands and slowly mix the ingredients by hand until they come together

**5** Generously dust your work surface with flour. Tip the dough

onto the work surface and knead for ten minutes until it's smooth and silky and no longer sticking to your fingers. Make sure you have enough flour on your work surface to stop the dough being sticky, but not so much that it becomes dry

**6** Divide the dough into two pieces. Very lightly oil your hands and shape the dough into two neat portions - often referred to as pucks. The oil from your hands will leave a very fine layer of oil on the dough pucks and will stop them drying out

**7** Put the dough pucks in separate bowls, cover with cling film or a tea towel and leave in a warm place until doubled in size. This will take 45 to 60 minutes, depending on the temperature.



### NIÇOISE SALAD

You'll find white anchovies on deli counters and in fish shops. They are briefly salted, then marinated in vinegar and oil and have a milder flavour than the brown anchovies in tins or jars.

- 2 free-range eggs, room temperature
- 90ml house dressing
- 160g mixed salad leaves
- 2 vine tomatoes, each cut into 6 chunks
- ½ cucumber, sliced
- 12 black olives, pitted
- 200g tinned tuna, drained
- 6 white anchovies
- 2 tsp capers
- 2 dessertspoons extra virgin olive oil

#### To serve

- chopped parsley
- ½ lemon, cut into wedges
- dough sticks

**1** First, hard-boil your eggs. Put the eggs in a pan, cover with cold water and bring to the boil. Simmer for seven or eight minutes, then remove and place under cold running water until cool. Peel and set aside

**2** Put two tablespoons of house dressing into a large salad bowl. Add the mixed leaves and drizzle with the remaining dressing. Add the tomatoes, cucumber slices and olives

**3** Flake the tuna over the salad and top with the white anchovies, placing them silver-side up, then sprinkle over the capers

**4** Slice the eggs and add them to the bowl, then drizzle the salad with the extra virgin olive oil

**5** Garnish with chopped parsley and lemon wedges, then serve with dough sticks.



### TIRAMISU

If you're serving more people - or you just love tiramisu - you can double or triple the ingredients.

#### Serves two hungry people

- 1 large free-range egg yolk
- 10g caster sugar
- 30g mascarpone
- 150ml double cream
- 60ml espresso coffee
- 30ml sweet Marsala wine or coffee liqueur (Tia Maria)
- 15-20 Savoiardi sponge finger biscuits
- cocoa powder, for dusting

**1** In a large bowl, whisk the egg yolk and sugar together with an electric whisk until pale and creamy. Stir the mascarpone into the egg mixture until well combined

**2** In a separate bowl, whip the double cream until soft peaks form. With a metal spoon, fold the whipped cream into the mascarpone mixture

**3** Mix the espresso and Marsala together in a shallow bowl. Dip half of the biscuits into the

mixture, then lay them flat in a serving dish, measuring about 15 x 20cm. (Don't try to dip all the biscuits at once or they will get too soggy.)

**4** Spoon half the mascarpone mix over the biscuits. Dip the remaining biscuits and place them on top of the mascarpone mix, then spoon over the remaining mascarpone. Cover and chill in the fridge for 24 hours. Dust with cocoa powder before serving.

■ PizzaExpress - From Italy With Love 100 Favourite Recipes to Make at Home (Seven Dials, £18.99, ISBN 978-1841885209).

