

Thai Chicken Pizza

Smoked chicken, sweet chili sauce, nuts and bright cilantro join forces to make this pizza for adventurous dads.

- 1/3 cold fermented pizza dough recipe
(For recipe, see Page 2.)
- 1/2 cup sweet Asian chili sauce, plus extra to finish
- 1 shallot, thinly sliced
- 1/2 zucchini, sliced
- 1/2 to 1 tsp. red chili flakes, depending on your heat tolerance level
- 1 cup shredded smoked chicken
- 2/3 cup shredded mozzarella cheese
- 1/4 cup chopped smoked nuts
(We used Savory Addictions Gourmet Nuts.)
- 2 Tbsp. cilantro
- 2 Tbsp. basil (optional)



1. At least 2 hours before baking, remove dough from refrigerator and shape into a ball by gathering dough towards bottom and pinching shut, placing the seam side down. Flour well and place ball in a medium-size mixing bowl. Cover tightly with plastic wrap and allow dough to rise at warm room temperature until roughly double in volume.
2. Prepare the grill for direct cooking over medium-high heat (350°F to 450°F) and preheat a pizza stone for at least 15 to 25 minutes.
3. Press out 1 ball of dough into a rough 8-inch circle, leaving outermost edge about 1-inch thicker than the rest. Gently stretch dough by draping over knuckles into a 12- to 14-inch circle about 1/4 inch thick. Transfer to a pizza peel covered with parchment paper.
4. Evenly spread the Asian chili sauce on the surface of the dough. Add the sliced shallots and zucchini. Top with the red chili flakes and shredded chicken. Top with the cheese.
5. Slide the pizza on the preheated pizza stone. Grill for about 10 to 12 minutes, turning once or twice during the process.
6. Remove the pizza from the grill once the pizza dough is golden around the edges and the cheese is nice and bubbly. Check the bottom of the crust to decide when to remove (don't let the bottom burn). Using the pizza peel, transfer the pizza from the stone to a wire rack and let the pizza rest for 5 minutes.
7. Before serving, lightly drizzle the pizza with more Asian chili sauce, and top with the chopped nuts and fresh cilantro. Top with fresh basil (optional). Cut into wedges and serve warm.

Serves 4



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## Cold Fermented Pizza Dough

*Don't fear the dough-making. It's actually simple and can be made up to 6 days ahead. This dough makes a thin crust that will still hold a lot of ingredients without sagging. Craig uses 00 flour (finely ground Italian flour) in his version, but bread flour will work as well.*

22½ oz. 00 flour or bread flour

1½ Tbsp. sugar

2 tsp. kosher salt

2 tsp. instant yeast

3 Tbsp. extra-virgin olive oil

15 oz. warm water (105°F to 115°F)

1. Add the flour, sugar, salt and instant yeast in a food processor and pulse 3 to 4 times until combined. Add the olive oil and water. Run the food processor until the dough forms a ball that rides around the bowl above the blade, about 15 seconds. Continue processing 15 seconds longer.
2. Transfer the dough ball to a floured surface and knead 2 to 3 times by hand until a smooth ball is formed. Don't overwork the dough. Divide the dough into 3 even parts and place each in a plastic zip-top freezer bag. Place in refrigerator and allow it to rise at least 1 day. The dough will keep for up to 5 days in the refrigerator.

Makes 3 pizza crusts

