Christian Petracca's Hot Honey Pepperoni Focaccia

MEDIUM • 25 HOURS

Take the classic focaccia to 'swicy' new heights with Christian Petracca's Pepperoni Focaccia! Topped with none other than your new favourite condiment... Capilano Hot Chilli Honey. Watch Christian drizzle, bake and create here!

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	24 hours	30 mins	6-8

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

Ingredients

Dough:

- 510g bread flour
- 8g instant dried yeast
- 10g salt
- 450g lukewarm water
- Olive oil

Toppings:

- Passata
- Pepperoni
- Buffalo mozzarella
- Shredded pizza cheese
- Drizzle of Capilano Hot Chilli Honey

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. In a large bowl, combine flour, yeast and salt. Gradually add lukewarm water, stirring continuously until a rough dough forms.
2. Cover with glad wrap and allow dough to sit in a warm place for 30 minutes. Drizzle with olive oil.
3. Grab a corner of the dough and stretch and fold it over itself. Rotate the bowl a quarter turn and repeat until all the edges have been folded over the centre of the dough.
4. Place the dough onto a parchment-lined baking tray greased in olive oil and place in the fridge for 24 hours.
5. Preheat your oven to 220°C (fan forced).
6. Remove dough from the fridge and allow to rest for 90 minutes.
7. Spread a layer of passata evenly over the surface of the dough and bake in the oven for 10 minutes.
8. Arrange pepperoni slices, buffalo mozzarella and shredded pizza cheese on top of the dough. Bake for 20 minutes in the oven.
9. Drizzle generously with Capilano Hot Chilli Honey for an extra sweet and spicy kick!

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