

Big Green Egg

The Ultimate Cooking Experience™



Thai Chicken Pizza

A fusion of Asian and American, this pizza offers a 100% whole wheat crust topped with spicy peanut sauce, scallions and chicken for a savory, flavorful treat!

Recipe courtesy of King Arthur Flour. For more information, visit kingarthurfLOUR.com.

Ingredients

Overnight starter

1 cup King Arthur White Whole Wheat Flour
Small pinch of instant yeast
½ cup cool tap water

Dough

All of the overnight starter
1¼ cups cool water
2½ cups King Arthur White Whole Wheat flour
1½ tsp salt
¾ tsp instant yeast

Thai Chicken Toppings

1 large boneless, skinless chicken breast
1 cup Thai Fish Sauce (available in the international food section of your grocery store)
Juice of 1 lime
¼ cup packed brown sugar
1 tsp Thai chili garlic paste
½ cup Thai spicy peanut sauce
1 small bunch scallions, chopped
1 cup shredded Mozzarella cheese, or pizza cheese blend
¼ cup chopped fresh cilantro

Instructions

The evening before you want to make the pizza, make the overnight starter. In a medium bowl mix the flour and yeast. Stir in the cold water until all is well blended; the mixture will be slightly sticky. If it seems too thick or dry add another tablespoon of water to adjust the consistency. If it seems soupy, add another tablespoon of flour. Lightly cover the bowl with plastic wrap and set aside at room temperature for 12-15 hours. It will puff slightly and develop flavor and structure.

The next day to make the dough, place all of the overnight starter in the bowl of your stand mixer. Add the cool water and stir to break up the starter. Add the flour, salt and yeast. Mix the dough on speed two for 5 minutes. This dough is a wet dough, don't be tempted to add more flour.

Remove the dough hook, loosely cover the bowl with plastic wrap and set aside at room temperature to rise. Every 30 minutes for 2 hours (a total of 3 folds), grasp the dough on one side and lift it slightly, pulling to fold it over the rest of the dough. Give the bowl a quarter turn and repeat the fold. Turn the bowl and repeat again. Re-cover the bowl and set aside for another 30 minutes. Dipping your hands in a bowl of cool water prior to working with the dough will help prevent the dough from sticking to you.

Cut the chicken breast into large chunks. Place in a medium non-reactive bowl and add the fish

sauce, lime juice, brown sugar and chili garlic paste. Mix well and refrigerate, covered, for at least 30 minutes or up to overnight. This can be done at the same time as the overnight starter, if desired.

Set the EGG for direct cooking at 400°F/204°C.

Cook chicken in Stir-Fry and Paella Pan with about half of the marinade, discard remaining marinade. Cook until the chicken is no longer pink inside and the liquid has reduced and coats the chicken. The chicken should still be quite moist at this point. Set aside to cool slightly, then chop into small bite sized pieces.

Add the convEGGtor and set the EGG for indirect cooking at 450°F/232°C.

Remove half of the dough to a Dough Rolling Mat. Wet your hands with cool water and gently press the dough into a circle. If the dough resists stretching, let it rest for a few minutes, then shape again. Keep your fingertips wet to prevent sticking and tearing of the dough. Move the dough circle to a sheet of parchment paper. Repeat this process with other half of dough.

Top each pizza with half of the Thai peanut sauce, half of the chopped scallions, half of the chicken and half of the pizza cheese. Bake the pizza on the EGG for 10-15 minutes, until the crust is golden brown and the cheese is bubbly. Remove from the EGG, top with fresh chopped cilantro and serve.

Makes two pizzas.