

# Barbecue Chicken Pan Pizza



 Servings: 4

 Prep: 10 min.

 Cook Time: 30 min.

## INGREDIENTS

1 ROTISSERIE CHICKEN  
VEGETABLE OIL  
1 RED ONION  
4 CLOVES GARLIC  
SALT & PEPPER  
½ CUP CHICKEN STOCK  
1 CUP KETCHUP  
¼ CUP BROWN SUGAR  
¼ CUP MOLASSES  
¼ CUP CIDER VINEGAR  
¼ CUP WORCESTERSHIRE SAUCE  
1 TBSP SMOKED SWEET PAPRIKA

1 TBSP GROUND MUSTARD  
1 LB BALL DOUGH  
AP FLOUR FOR DUSTING  
1 TBSP CORNMEAL  
1 CUP SHREDDED MOZZARELLA  
1 CUP SHREDDED CHEDDAR CHEESE  
PINCH CRUSHED RED PEPPER  
2 TBSP ACACIA HONEY  
2 TBSP HOT SAUCE  
CILANTRO LEAVES  
SLICED SCALLIONS  
SLICED JALOPENO PEPPERS

## DIRECTIONS

**1** Preheat the oven to 525-550°F, as high as it goes, with rack at center. Preheat a cast-iron skillet, 12 inches, over medium to medium-high heat (to aid in a crispy bottom crust while pizza is in oven).

# Barbecue Chicken Pan Pizza

**2** Remove skin from chicken, remove meat from bones and pull meat into bite-size pieces. Dice onion, grate or mince garlic.

**3** Preheat a second cast-iron or other skillet over medium-high heat. Add oil, 2 turns of the pan, then add onions and garlic, season with salt and pepper and soften a few minutes. Add stock and let it finish cooking the onions by absorbing into them. Add ketchup, sugar, molasses, vinegar, Worcestershire, paprika and mustard. Add chicken to sauce, turn in sauce and remove from heat.

**4** Roll and stretch dough on lightly floured surface into 12 to 14-inch even round that will cover pan. Turn off heat under skillet, sprinkle a little cornmeal in skillet and press dough into hot skillet and up sides as much as possible. The pan is hot. Brush the dough with EVOO and season with a little salt and pepper or red pepper flakes. Top the dough with chicken and sauce and top with the cheeses. Place in oven. Bake the pizza 10 to 12 minutes to deep golden brown and bubbly.

**5** Combine honey, splash of water and hot sauce in small pot or skillet and heat over low heat.

**6** Drizzle or brush the pizza with the honey mixture and top and scallions, cilantro and jalapeno.

# Strawberry & Mascarpone Mille-feuille



Servings: 6



Prep: 30 min.



Total Time: 1 hr. 10 min.

## INGREDIENTS

2 (375G) FROZEN CAREME  
BUTTER PUFF PASTRY  
SHEETS, THAWED  
1¼ CUP CASTER SUGAR  
3 EGGS

4 CUPS MARSCARPONE  
2 VANILLA BEANS  
2 CUPS PUNNETS  
STRAWBERRIES, HULLED

## PREPARATION

**1** Preheat the oven to 400°F. Line 2 baking trays with baking paper.

**2** Cut each pastry sheet into 10 rectangles and arrange in a single layer on trays. Cover with another sheet of baking paper and place another tray over the top to weigh down the pastry while cooking. Bake, swapping trays halfway, for 35-40 minutes until golden. Remove from oven and transfer to a wire rack to cool completely. Keep oven on.

# Strawberry & Mascarpone Mille-feuille

**3** Meanwhile, place 1 cup caster sugar and 1 cup water in a saucepan over medium heat, stirring until the sugar dissolves. Bring to 250°F on a sugar thermometer.

**4** Whisk eggs in a stand mixer until thick and pale. With the motor running, gradually pour hot sugar syrup into egg mixture in a thin, steady stream. Continue whisking for 10 minutes or until mixture is completely cooled and glossy.

**5** Meanwhile, place strawberries on a baking paper-lined baking tray and sprinkle over remaining  $\frac{1}{4}$  cup sugar. Split remaining vanilla bean and scrape the seeds. Add the pod, scraped seeds and reserved vanilla pod to the strawberries, and toss to combine. Roast strawberries for 15 minutes or until softened and syrupy. Cool completely.

**6** When ready to serve, place mascarpone mixture in a piping bag fitted with a 1cm plain nozzle. Place half the pastry rectangles on serving dishes and pipe a layer of mascarpone over the top in small mounds. Add a few strawberries and syrup, then top with another sheet of pastry and repeat with mascarpone mixture and strawberries. Serve immediately.

# Hellraiser Picnic



## INGREDIENTS

1½ OZ PEAR VODKA  
1½ OZ WATERMELON TEA  
1 OZ LEMONADE  
1 OZ WATERMELON JUICE  
1 DASH CRANBERRY BITTERS

1 CAN SAN PELLEGRINO  
LEMON  
WATERMELON WEDGE  
SEA SALT

## PREPARATION

- 1** Rim the glasses with sea salt.
- 2** Add all the ingredients except the San Pellegrino to a glass with ice. Stir gently to mix the ingredients.
- 3** Top with the lemon sparkling water. Garnish with watermelon and serve.