



BOSCH

Invented for life

Cajun Chicken White Sauce Pizza.

Ingredients:

Pizza Dough:

- 1 ½ cup Warm Water
- 2 ¼ tsps Active Dry Yeast
- ¼ cup Olive Oil
- 2 tsps Sugar
- 1 tsp Salt
- 4 cups All-Purpose Flour

Toppings:

- Grilled Chicken Breast (Cut into small cubes)
- 1 cup Béchamel Sauce (Store-bought)
- 3 Cloves Garlic (Smashed)
- Pinch of Dried Oregano
- ½ cup Mozzarella Cheese
- Ranch Sauce (for drizzle)

Instructions:

For pizza dough:

- Put the active yeast in the warm water and let it bloom.
- In a stand mixer, put the flour, sugar and salt, then mix. Add the yeast mixture and olive oil. Mix for a few minutes until the dough sticks together and gets firm. Put in a bowl, cover and let proof for about 1 1/2 hours.

For the toppings:

- Season the chicken breast with Cajun spices and black pepper then grilled. Then cut into small cubes and set aside.
- In a bowl, put the Béchamel sauce (store-bought), add the smashed garlic cloves and dried oregano, mix well and set aside.

For pizza preparation:

- After proofing the dough, shape the dough in a ball and roll it into a thin crust. For crunchy texture bake it first for about 10 minutes at 200°C.
- Take the dough out of the oven. Put the Béchamel mixed sauce, add the grilled chicken cubes and mozzarella cheese on top. Then bake for about 15 minutes at 200°C. Once done, just drizzle some ranch sauce for additional taste and flavor.



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