

Cook with Stanley!

Because Stanley range cookers are made from cast iron they have wonderful cooking qualities. Heat is radiated from all sides of the oven which ensures that food retains its moisture and the oven does not dry or shrink the food. The gentle warmth released by the cooker is ideal for rising and proving bread and the oven is perfect for baking.

Our recipe this week is fabulously versatile - it makes delicious soft yeast bread or can be adapted to make foccacia or a thin and crispy base for pizzas. Children love to make their own pizzas - give them free reign over the toppings they choose - perfect for keeping them occupied on rainy days.



Ingredients

700g (1½lb) strong plain white flour
Pinch salt
1 x 7g sachet dried yeast

450ml (¾ pint) warmed water
3 tablespoons olive oil
Coarse sea salt for sprinkling
A few springs of rosemary

Yeast bread

Sift flour, salt and yeast into a large bowl. Make a well in the centre and pour in the warm water and the olive oil to form soft dough. Knead for 10 minutes until smooth and elastic, then place in a greased bowl. Cover with a cloth and leave to rise in a warm place for 1½ - 2 hours until doubled in size. Knock back the dough and place onto an oiled baking tin (plait at this stage if desired). Allow to rise in a warm place for half an hour. Brush with egg wash and bake at 200°C for 30 minutes or until the bread has risen and sounds hollow when tapped underneath.

Foccacia

Use recipe as above. When the dough has been knocked back after rising, divide into two pieces. Roll out into two 10 inch circles and place on greased baking sheets. Cover with a damp cloth and leave to rise for 30 minutes. Using your fingers make deep dimples in the dough and drizzle olive oil in the dimples. Sprinkle with rock salt, rosemary and spray with water. Bake at 200°C for 20-25 minutes, spraying with water twice during cooking. Transfer to a wire rack to cool. Serve warm if possible or on the same day.

Pizza

Use recipe as above. When the dough has been knocked back after rising divide into six pieces and roll out thinly and place on oiled baking trays. Spread tomato sauce and place toppings on top. Bake for 7-10 min at 200°C. The floor of the Stanley oven is perfect for crisping pizza bases.

Topping suggestions:

Tomato and cheese form the basic pizza ingredients, but depending on your mood and your taste buds, you can turn a basic pizza into any flavour you like. Don't be afraid to experiment or try some of the suggestions below:

Bacon and mushroom:

Sprinkle 2oz (50g) grated cheese over tomato mixture. Lightly fry 8oz (225g) sliced button mushrooms in 3 tablespoons oil and spread on top of the pizza. Arrange thin rindless rashers or streaky bacon in a cartwheel pattern on top of the mushrooms and season.

Anchovie & olives:

Layer the pizza base with slices of Mozzarella cheese. Lattice with washed, drained, halved anchovies. Garnish with whole black olives.

Mediterranean pizza:

Scatter a few slices of Parma ham, mozzarella cheese, sun-dried tomatoes, basil, olives and parmesan cheese.

Four seasons pizza:

Place thinly sliced pepperoni/salami over one quarter of the top, thinly sliced mushrooms over the second quarter, mozzarella cheese over the third quarter and tinned anchovies, olives and capers over the last quarter.



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