

Pizza Lost World



Last Modified:	□□□□□□ 23, 2010 13:46	Author:
Produces:	1 Serve	Email:
Scaled:	1 Serve	WWW:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
250	250	G	Grilled Catfish	
50	50	G	Vegetable Oil	
50	50	G	Bread Crumb	
100	100	G	Green Mango	
15	15	G	Chopped Shallot	
50	50	G	Cashew Nut	
15	15	G	Coriander Leaves Fresh (Taaza Dhania)	
200	200	G	Anchor Mozzarella Cheese	
1	1	Serve	Pizza dough	Y
1	1	Serve	Yum Pla Duk Foo Dressing	Y

Crispy Catfish

1. Grilled catfish, remove skin, chopped small piece and mix with vegetable oil and bread crumb.
2. Pour mixed cat fish to deep fry until crispy.

Bake Pizza

1. Put pre bake dough pizza, spread the Yum Pla Duk Foo dressing, crispy catfish, cashew nut and topping with Anchor Mozzarella Cheese.
2. Bake in temperature 220 C for 10 minutes or until topping brown.

Decoration

1. Sprinkle sliced green mango, cut shallot, sliced chilli, coriander leaves and put Yum Pla Duk Foo Dressing again.

Pizza dough



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Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
500	500	G	Flour Bread	
10	10	G	Yeast	
350	350	G	Water	
10	10	G	Extra Virgin olive oil	
5	5	G	chopped Chilli	
2	2	G	Salt	

- 1 Mix dry ingredient in bolw.
- 2.Pour liquid ingredients and mix until gluten form the dough.
3. Keep in chill for relex dough for 1 hr.
- 4.Cut the dough for 300 g and rolling to round sheet and pre-bake for 8-10 minutes

Yum Pla Duk Foo Dressing

Last Modified:	□□□□□□ 23, 2010 10:14	Author:
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Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
30	30	G	chopped Chilli	
30	30	G	Garlic	
10	10	G	Coriander Roots Fresh	
50	50	G	Lemon Juice	
30	30	ML	Fish Sauce	
20	20	G	Sugar	

1. Chopped garlic, coriander root and chilli together.
2. Dissolve sugar, lemon juice and fish sauce and put mixed chilli together.