

# Steak & Blue Cheese Pizza

*Mainland Blue cheese & seared rump cap w/ mushrooms, caramelized red onion & heirloom tomatoes*

## Steak & Blue Cheese Pizza

### INGREDIENTS

- 250g pizza dough, rolled into 28cm round
- 250g **Anchor Food Professional IQF extra stretch + Mozzarella**
- 150g pizza sauce
- 90g **Mainland Special Reserve Blue Cheese Rind**
- 100g rump cap steak
- 50g caramelised red onion
- 8ea heirloom cherry tomatoes, halved
- 2 sprigs fresh Rosemary tips, deep fried to crisp
- 1 tsp. garlic, chopped or minced

### METHOD

1. Evenly spread pizza sauce onto base working from the inside to the outside leaving a 1-2cm for the crust.
2. Evenly spread cheese over the tomato base, working from the outside inwards to the center
3. Top the pizza with caramelized onion, halved heirloom tomatoes, garlic and 1/3 of the blue cheese crumbled around base
4. Bake in oven @250°C for 6 mins.
5. Slice pizza into 8 equal slices
6. Sear, rest and slice rump cap steak into 6-8 pieces, place evenly around the top of the cooked pizza
7. Crumble over the existing blue cheese and garnished with fried rosemary tips for crunch and texture

## Pizza Dough

### INGREDIENTS

- 800g Tipo '00' flour
- 200g finely ground semolina
- 1 tsp. fine sea salt
- 15g dried (or fresh) yeast
- 1 Tbsp. caster sugar
- 650ml lukewarm water (21-27c)
- 4 Tbsp. extra virgin olive oil

### METHOD

1. Sieve the flour/s and salt on to a clean work surface and make a well in the middle.
2. In a jug, mix the yeast, sugar and oil into 650ml of lukewarm water and leave for a few minutes, then pour into the well.
3. Mix and Knead dough until you have a smooth, springy dough.
4. Place the ball of dough in a large flour-dusted bowl and flour the top of it. Cover the bowl with a damp cloth and place in a warm room for about an hour until the dough has doubled in size.
5. Remove the dough to a flour-dusted surface, knock back the dough. You can either use it immediately, or keep it, wrapped in cling wrap, in the fridge (or freezer) until required.
6. If using straight away, divide the dough up into as many little balls as you want to make pizzas – this amount of dough is enough to make about six to eight medium pizzas.
7. Roll the dough out into rough circles, about 0.5cm thick, and place them on slightly larger pieces of olive-oil-rubbed and flour-dusted pizza trays

## Seared Rump Cap

### INGREDIENTS

- 500g Angus beef rump cap
- 1 tspn flake sea salt and cracked black pepper
- 2 Tbsp. **Mainland Unsalted butter**
- 1ea garlic clove, peeled
- 3 sprigs fresh thyme

### METHOD

1. On a hot grill or griddle pan seal the rump cap, approx. 2 mins on all four sides
2. Leave to rest for 5-7mins
3. In a hot skillet, add the butter and the rump cap steak along with garlic and thyme
4. Spoon the bubbling butter over the rump cap to bring the steak up to temperature
5. Slice into 100g portions per pizza