



## Veggie Bulgogi Mushroom and Egg Pizza



Makes 2 pizzas

### INGREDIENTS

#### Bulgogi Sauce and mushrooms:

2 tbsp **dark soy sauce**  
2 tbsp **gochujang paste**  
1 thumb-sized piece of ginger peeled and minced  
2 tbsp light brown sugar  
2 tbsp **rice wine**  
2 garlic cloves peeled and minced  
½ tsp black pepper  
1 grated sweet apple (no need to peel)  
1 tbsp toasted **sesame oil**  
2 tbsp vegetable oil  
3 tbsp cold water  
200g mixed mushrooms, sliced

#### Pizza dough:

360g **plain flour**  
7g easy bake/fast action yeast (dried)  
1 tsp caster sugar  
1 tsp salt  
2 tbsp olive oil  
220ml tepid water  
2 tbsp semolina (optional – but gives the dough a nice crunch)  
**Flour** for rolling

#### Also:

1 tbsp cornflour mixed with 2 tbsp cold water (to make a slurry)  
200g grated **mozzarella**  
4 small **eggs**  
2 fresh chillies (we used Fresno chillies - 1 red and 1 green)  
2 tbsp olive oil for brushing on the pizza  
1 bunch spring onions, finely chopped  
ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

Place all of the bulgogi sauce ingredients, except for the mushrooms, in a bowl and stir together until combined. Add the mushrooms, cover and leave to marinate at room temperature for 30 minutes.

Next, start on the pizza. Place the flour, yeast, sugar and salt and oil in a large bowl and stir together. Add three-quarters of the water. Mix with your hands, add more water as necessary, until it forms into a dough. It should be a little sticky.

Turn the dough out onto a floured surface and knead for 7-8 minutes until smooth.

Place in a large oiled bowl and place in the oven on the dough proving setting for 30 minutes, until doubled in size.

Meanwhile, remove the mushrooms from the bowl with slotted spoon, letting any excess liquid drip from the mushrooms, and place them into another bowl. Pour the bulgogi sauce into a pan and bring to the boil. Turn down to a gentle simmer, then stir in the cornflour slurry a little splash at a time until the sauce is thick enough to coat the back of a spoon. Turn off the heat and leave to cool slightly. When doubled in size, remove the dough from the oven and change the oven setting to CircoTherm® Intensive 220° C if you are using a baking tray or 275° C if you are using a pizza stone and place the pizza stone in the oven.

Place the dough on a floured surface, then knock the air out with your hands. Divide the dough into 2 equal portions. Sprinkle the work surface with the semolina, then roll or stretch the dough into 6" circles.

Place pizzas on a pizza paddle - if you are using a pizza stone - or baking trays (you may need to reshape a little once the pizza/s are/is on the trays or paddle. Next, spread on the bulgogi sauce, leaving a ½" border around the edge of the pizzas, and top with the mozzarella. Arrange the mushrooms on top, leaving two wells on each pizza for the eggs. Sprinkle on the chillies. Brush the edge of the pizzas with olive oil, and drizzle a little olive oil on top of each pizza.

If you are using baking trays, place the pizzas in the oven and cook for 5 minutes, then carefully tip each egg into the prepared wells on the pizzas (it's easier if you break each egg first into a small bowl). Cook for a further 5-7 minutes, until the pizza is crisp and the whites of the eggs are cooked.

If you are using a pizza stone, add the eggs to the pizza straightaway and cook for 6-7 minutes in the oven.