

PARATHA PIZZA

Dough ingredients:

2 mugs all-purpose flour
1 mug wheat flour
1 table spoon instant yeast
1 tea spoon table salt
1 table spoon sugar
1 mug warm water
1/4 cup canola oil
2 large eggs

Dough preparation:

Put a mug of warm water in a tall glass. Then put sugar, salt and yeast in it. Stir it well and let it settle for about 5 minutes. Take 2 eggs and beat them well in a bowl. Then put the glass of prepared water in the bowl and mix it well with the eggs.

Mix both all-purpose and wheat flour in a separate bowl. Put the flour little at a time and mix it till all the flour is used up. Knead the dough well. Then put one quarter cup of canola oil in the dough and do the final mixing of the dough. Make sure there is no air left within the dough.

Now make six portions from the dough. Each portion will make approximately 9" diameter paratha.

Sauce Ingredients:

Take 1 mug of tomato sauce
Half a tea spoon of salt
3 cloves of fresh garlic
Half a table spoon of Thyme
Half a table spoon of Oregano

Sauce preparation:

Put tomato sauce in a bowl

Mix salt, oregano and thyme in it.

Then grate garlic cloves in the sauce.

Mix everything well and keep it ready to use.

Chicken ingredients:

1.5 lbs of boneless and skinless chicken legs.

1/4 cup of canola oil

1/4 cup of light soya sauce

1 table spoon of dark BBQ sauce

1 tea spoon of dark sesame oil.

Chicken preparation:

Cut chicken in 2" pieces and marinate with soya sauce, sesame oil and BBQ sauce for about 10 minutes. Then take a fry pan, put a quarter cup of canola oil on high heat. When the oil is hot put the marinated chicken in it. Stir it well and after about 2 minutes cover it up. Then cook the chicken for about 5 minutes in the steam of its own juice. Then remove the cover and keep stirring the chicken till all the juice is reduced and the oil is left. In about 10-12 minutes total, the chicken will be done perfect. Then take it out on a cutting board and let cool for 5 minutes and cut it up in small pieces. This will make one of the toppings.

Toppings:

Wash and slice about 12-15 medium size mushrooms.

Cut one red bell pepper in small pieces

Grate about 500 grams of mozzarella cheese

Pieces of prepared chicken

Pizza Sauce

Note: You can always change toppings to your liking.

Pizza Cooking:

Now take each paratha dough ball and make 9" diameter sheet from the dough. Fry it on a flat pan using canola oil on both sides. Cook it till it's well done. Then put the paratha on a pizza pan. Put mixed tomato sauce on it. Then sprinkle some grated cheese on the sauce. Add all your toppings sparingly on top of the cheese. Now sprinkle more cheese on the paratha. Put the paratha in the oven and broil on HIGH HEAT for about 3 minutes. Your paratha pizza will be ready.

Take out the pan and transfer the pizza on a plate and let it cool down. In the mean time you can cook the rest of the paratha pizzas. Let the hot pizza sit for a few minutes and then slice them.

NOW IT'S READY TO EAT. GOOD LUCK AND HAPPY COOKING.