



Steve's Asian-inspired Smoked Duck Pizza

Pizza Dough

1 cup All Purpose Flour
1/2 cup Warm Water
1 packet Baker's Yeast
Pinch of Sugar
1 Tablespoon of Olive Oil
1/2 cup Corn Meal

Mix flour and salt together. Sprinkle packet of yeast and sugar into a small bowl with water. Allow yeast to rehydrate for a few minutes.

Mix wet and dry ingredients together to make a pizza dough. Knead until somewhat elastic. Form into a ball and place in bowl with Olive Oil. Coat dough. Cover loosely and allow to rise in a warm place until dough doubles in size.

When dough has risen (about 40 minutes), knead gently and roll into a thin sheet. Cut into rounds using a cookie cutter or a drinking glass. Place each round on a baking sheet coated with a thin layer of corn meal. The corn meal prevents sticking and adds flavor and texture.



Smoked Duck Breast

This recipe needs only one or two duck breasts. (Next time you fire up the your smoker or gas grill add a couple of duck breasts. Treat them as you would any poultry.) Thinly slice the breast and set aside as your pizza topping.

Hoisin Sauce

4 Tablespoons low sodium Soy Sauce
3 Tablespoons Peanut Butter
3 Tablespoons Honey
2 Tablespoons Rice Wine or White Vinegar
1/8 teaspoon Garlic Powder
2 teaspoons Sesame Oil
1 teaspoon (or to taste) Thai Chile Paste

Whisk ingredients together and set aside. This is your pizza sauce.

Other Toppings

Shredded Unsweetened Coconut. Chopped Scallion.

Assembly

Top individual pizza rounds with Hoisin Sauce, sliced Smoked Duck, and Coconut and Chopped Scallion. Bake in a 450 degree F. (232 degrees C.) oven for 13 minutes. Enjoy with Sake, or a favorite beer. Try them with a golden Belgian ale.