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Source: Top Secret Restaurant Recipes by Todd Wilbur Recipe: California Pizza Kitchen Original BBQ Chicken Pizza

Ingredients:

The Crust:

1/3 cup plus 1 tablespoon warm water (105-115F)

¾ teaspoon yeast

1 teaspoon sugar

1 cup bread flour

½ teaspoon salt

½ tablespoon olive oil

The topping:

1 boneless, skinless chicken breast half

½ cup bullseye Original barbecue sauce

1 ½ teaspoons olive oil

1 cup shredded mozzarella

½ grated Gouda cheese (smoked, if you can find it)

½ cup sliced red onion

2 teaspoons finely chopped fresh cilantro

Steps:

1. If you are making a homemade crust, start the dough one day before you plan to serve the pizza. In a small bowl or measuring cup dissolve the yeast and sugar in the warm water. Let it sit for 5 minutes until the surface of the mixture turns foamy. (If it doesn't foam, either the yeast was too old – i.e., dead – or the water was too hot – i.e., you killed it. Try again.) Sift together the flour and salt in a medium bowl. Make a depression in the flour and pour in the olive oil and yeast mixture. Use a fork to stir the liquid, gradually drawing in more flour as you stir with a fork, use your hands to form the dough into a ball. Knead the dough with the heels of your hands on a lightly floured surface for 10 minutes, or until the texture of the dough is smooth. Form the dough back into a ball, coat it lightly with oil, and place it into a clean bowl covered with plastic wrap. Keep the bowl in a warm place for about 2 hours to allow the dough to double in size. Punch down the dough and put it back into the covered bowl & into your refrigerator overnight. Take the dough from the refrigerator 1 to 2 hours before you plan to build the pizza so that the dough can warm up to room temperature.

If you are using a commercial dough or dough mix, follow the instructions on the package to prepare it. You may have to set some of the dough aside to make a smaller, 10-inch crust.

2. Cut the chicken breast into bite-size cubes & marinate it in ¼ cup BBQ sauce in the refrigerator for at least 2 hours.

3. When the chicken has marinated, preheat the oven to 500F. Heat a small frying pan on your stove with about 1 ½ teaspoons of olive oil in it. Saute the chicken in the pan for about 3 or 4 minutes or until done.

4. Form the dough into a ball & roll out on a floured surface until very thin & 10 inches in diameter. Put your pizza crust onto a baking sheet or pizza pan, & spread the remaining $\frac{1}{4}$ cup of BBQ sauce evenly over the pizza crust.
5. Sprinkle $\frac{1}{2}$ cup of the mozzarella & all the Gouda cheese over the sauce.
6. Add the chicken next.
7. The red onion goes next.
8. Sprinkle the remaining $\frac{1}{2}$ cup mozzarella around the center of the pizza.
9. Cilantro goes on top of the mozzarella.
10. Bake the pizza for 10 to 12 minutes or until the crust is light brown.
11. When the pizza is done, remove it from the oven & make 4 even cuts across the pie. This will give you 8 slices.