



**Dante's**  
**FINE FOODS**

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## JENNYS CARAMELISED ONION AND CHICKEN PIZZA

### Pizza dough:

#### Ingredients:

1 ½ cup **Sovrano '00' Pizza flour** or **Ceres Organics Buckwheat flour** GF option

½ tsp Salt

¼ cup of water or milk

1 egg

3tsp Baking powder

1 ½ tsp **The Spice Trader dried Oregano**

½ tsp **The Spice Trader ground Pepper**

1T Butter or **olive oil** or I really like using our **Olivado Avocado Oil** just because of the texture it creates.

#### Method:

Simply place all ingredients in a mixing bowl and with your hands knead until you have a smooth ball. You may need to add up to another ¼ cup of water or milk.

### Pizza Topping:

#### Jenny's Kitchen Tamarind Chutney in Medium

Red onions

Chicken breast

Sour cream

#### Leerdammer Cheese

Fresh Thyme (optional)

#### To prepare your pizza:

Gently fry your onions until they are soft and caramelised. Cut the chicken into pieces around 2cm in size, and pan fry them in a med-hot pan until they are golden and just cooked. Let the chicken and onion cool.

Spread each base with 2-3 tablespoons of Jenny's Tamarind Chutney. Top this with the onions, then Leerdammer. Arrange the chicken pieces on the pizza and spoon teaspoon size dollops of sour cream between the chicken pieces.

Sprinkle with the thyme, and season with salt and pepper.

Bake in a hot oven (220c) until it is golden brown.

# DID YOU KNOW??

### We now stock the delicious Jenny's Tamarind Chutney... and it's so versatile!!

- **Dip:** Mix around ¼ cup of Jenny's Tamarind Chutney with around 1 cup of sour cream for a gorgeous unique dip.
- **Tamarind Chicken Thighs:** Combine a couple of tablespoons of Jenny's Tamarind Chutney with a couple of tablespoons of mascarpone and some chopped coriander. Use this to stuff boneless chicken thighs and wrap them in streaky bacon. Bake for 30-40 minutes.
- **Vegetables:** Roast vegetables that have been tossed with a couple of tablespoons of chutney.
- **Tamarind & Coconut Fish Bake:** Layer the bottom of a baking dish with cooked rice. Add a layer of small spinach leaves. Layer fish pieces over the top. Mix two tablespoons of Jenny's Kitchen Tamarind Chutney with a 400ml can of coconut cream and pour over. Bake until the fish is cooked.