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HPC Suggestion For This Pizza: Make your pizza dough the night before the pizza bake. Lightly spray your dough with olive oil and store in a cool place, preferably the refrigerator to allow plenty of time for the dough to rise. This

OK... Before you move on, PRINT OUT this special report. I assure you that you'll receive much more benefit from having easy access to the information while you're creating your masterpiece, rather than running back and forth to computer screen (or exposing that nice laptop to the perils of the kitchen).

Before you even begin pulling out the pans ... PRINT the report out on paper. Then, grab an ink pen and insert your special touches and notes on the report. Circle or underline areas of interest. Scribble ideas, notes and "your special discoveries" in the margins. This information is just information unless you use it. I encourage you to print it out before you roll up your sleeves and begin using it.

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Thai Pizza Recipe

How To Create A Thai Pizza And Have The Entire Household Begging For More

Ingredients:

- * 1 pizza crust (See pizza crust recipe below)
- * 1/3 cup rice wine vinegar
- * 3 tablespoons soy sauce
- * 3 tablespoons chunky peanut butter
- * 2 tablespoons lime juice
- * 3 cloves garlic -- minced
- * 1 tablespoon minced fresh ginger
- * 1/4 teaspoon black pepper
- * 1/4 teaspoon crushed red pepper
- * 1/2 pound medium shrimp -- peeled
- * 1 tablespoon cornstarch
- * 1/3 cup water
- * 1 cup shredded mozzarella cheese
- * 1/2 cup chopped red bell pepper
- * 1/2 cup sliced baby corn
- * 1/4 cup sliced green onions
- * 2 tablespoons chopped fresh cilantro

Directions:

Prepare Pizza Crust. (See Instructions On Next Page) Preheat oven to 450°F. Combine vinegar, soy sauce, peanut butter, lime juice, garlic, ginger, black pepper and crushed red pepper in 2-cup glass measure; stir to combine. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add shrimp; cook a stir 5 to 7 minutes or until shrimp turn pink and opaque. Transfer shrimp to small bowl. Add vinegar mixture to same skillet; bring to a boil. Reduce heat to medium-low and simmer 3 to 4 minutes or until slightly thickened. Combine cornstarch and water in small bowl; stir until smooth.

Add cornstarch mixture to vinegar mixture in skillet; cook and stir about 5 minutes or until thickened. Remove from heat. Sprinkle cheese over dough. Spread vinegar mixture evenly over cheese. Top with shrimp, bell pepper, baby corn and green onions. Bake 18 to 20 minutes or until crust is golden brown and cheese is melted.

Sprinkle with cilantro.

Visit : HomePizzaChef.com

Thai Pizza Recipe—Continued

Easy Pizza Dough Recipe

Ingredients:

- * 3 1/2 cups unbleached, all-purpose flour
- * 2 packages dry active yeast
- * 1 teaspoon salt
- * 1/2 teaspoon sugar
- * 1 1/2 cup lukewarm water from the tap
- * 1/2 teaspoon olive oil
- * Flour, for the work surface
- * Cornmeal, to dust

Directions:

In a mixing bowl fitted with a dough hook, place flour, yeast, salt and sugar. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about 10 minutes. Turn machine off. Pour oil down inside of bowl. Turn on low once more for 15 seconds to coat inside of bowl and all surfaces of dough with the oil. Cover bowl with plastic wrap. Let dough rise in warm spot until doubled in bulk, about 2 hours. Preheat oven to 500 degrees F.

If using a pizza stone, place stone in oven on bottom rack, preheat oven 1 hour ahead. Punch dough down, cut in half. Place half of the dough on generously floured work surface. By hand, form dough loosely into a ball and stretch into a circle. Using floured rolling pin, roll dough into large circle until very thin. Don't worry if your circle isn't perfect and if you get a hole just pinch the edges back together. To prevent dough from sticking to counter, turn over the dough and sprinkle with flour. Also, flour the counter top and rolling pin as needed. Sprinkle pizza peel or cookie sheet generously with cornmeal. Transfer dough to pizza peel or cookie sheet with no lip. Add toppings. Slide dough onto pizza stone or place cookie sheet with pizza on bottom rack. Bake 10 to 12 minutes or until golden.

Roll out remaining dough and top with desired toppings or freeze in freezer bags.

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