



JERNEJ KITCHEN

PIZZA POCKETS

Pizza pockets are a quick and easy dinner idea ready in under 30 minutes. The dough is yeast-free and the filling is incredibly delicious.

MAKES	10	POCKETS
PREPARATION:	15	MINUTES
COOK:	12	MINUTES
TOTAL TIME:	27	MINUTES

DOUGH

- 500 g (4 cups) all-purpose flour
- 450 g (1 pound) Greek yogurt
- 1/2 tsp salt
- 1 tbsp olive oil
- 15 g baking powder

FILLING 1

- 100 g (1/2 cup) tomato passata
- 1/2 tsp salt
- 1 tsp Italian seasoning
- 1 tsp olive oil
- 100 g (3.5 oz) sliced prosciutto crudo or ham
- 40 g (1/2 cup) shredded Pecorino Romano
- 100 g (1 cup) Gouda or Edam cheese

FILLING 2

- 5 tbsp bruschetta spread
- 5 small roasted Spanish red peppers
- 40 g (1/2 cup) shredded Pecorino Romano
- 50 g (1.8 oz) pepperoni

DOUGH

First, prepare the dough. In a bowl, stir to combine flour, Greek yogurt, salt, olive oil, and baking powder. Stir together with a wooden spoon, then knead with your hands into a smooth dough. Divide the dough in half, then divide each half into five pieces to get ten balls. Place each ball onto a prepared baking sheet and cover with a kitchen towel to prevent the dough from drying out.

TIP

Each ball of dough should weigh between 80-100g or 2.8 - 3.5 ounces.

FILLING 1

Make the first filling for the first five pockets. Combine tomato passata, salt, Italian seasoning, and olive oil in a bowl. Flatten each ball into a ring approx. 12 - 15 cm (5 - 6 inches) in diameter. Add a tablespoon of prepared tomato sauce in the center. Sprinkle with shredded Pecorino Romano, and add the prosciutto and shredded cheese. Tightly close the filling to prevent it from leaking. Then, gently shape it into a pocket.

FILLING 2

Make the filling for the next five pockets. Flatten each ball into a ring approx. 12 - 15 cm (5 - 6 inches) in diameter. Add a tablespoon of the bruschetta filling in the center. Add sliced roasted red pepper, sprinkle with shredded Pecorino Romano, and add the pepperoni and shredded cheese. Tightly close the filling to prevent it from leaking. Then, gently shape it into a pocket.

COOK

100 g (1 cup) Gouda or Edam cheese

TOOLS AND EQUIPEMENT

Sponsored

bowl

baking sheet

parchment paper

kitchen knife

non-stick pan with a lid

Choose a large non-stick pan with a lid. Place it over medium-low heat and add a teaspoon of oil or cooking spray. Add a few pockets to the pan, cover with a lid, and cook for 6 minutes or until the bottom is golden. Flip the pizza pockets gently, cover with a lid, and cook for 6 minutes. Serve warm.