**Woodley’s Pizza Dishing Up A Busy 2015**

**Essex Lowdown Finds Out More About The Pop-up Pizza Kitchen**

It’s not every day you hear of people buying and not just up-cycling a horse box but turning it into something new, but that’s exactly what husband and wife team The Woodley’s have done, transforming their horse box into a pop-up pizza kitchen which travels to events, weddings, and takeaway locations throughout Essex.

Laura Woodley is one half of the duo with a love for all things pizza, and it’s her background that originally fuelled this business. “Having been in the industry for half my life, I longed to set something of my own up. With the increased popularity of street food, a clever husband, and a massive love of pizza, a plan started to come together.” Entrepreneurship runs in the family - Laura’s parents have over 25 years’ experience running their own businesses – one of the vital sources of knowledge and advice during this journey.

The months before launch in 2014 were filled with testing dough, sauce, and toppings to fine tune their menu. Taste testing pizza sounds like a great job, especially given everything they sell bar drinks is homemade, and where possible sourced locally. “As tempting as it is to buy in frozen dough and sauce, you really can’t beat the freshness and uniqueness of our own. We continue to use Marriages Flour, and I’m currently looking into English companies that supply/make cured meats, it would be great to serve a British pepperoni.”

These pizzas and baked in red hot oven in just 90 seconds; that’s one quick takeaway! Pizza’s include ‘Three Little Piggies’, a mix of ham, homemade sausage, and pepperoni, and ‘The Goaty’ which dishes up beetroot, red onion marmalade, and goats cheese. Some interesting flavour combinations, but as Laura comments, the key is to think in the right way about their food. “We try not to be snobby about out pizza toppings, after all we’re not in Italy, we are firing up around the Essex villages, so we tend to play around with flavours we like and would eat. Expect plenty of the classics on the menu, but since some eateries across the world are big on theming we couldn’t resist asking the Woodley’s to come up with an Essex pizza. So how do you fancy the White Stiletto – a pizza free from stereotypes, with a béchamel base, smoked streaky bacon, homemade garlic oil, fresh parsley and rocket? Who knows this may make it on to the Woodley’s Pizza menu in the future!

**Woodleys Pizza will be popping up at Great Waltham Village Hall throughout 2015. Dates include 17th April, 23rd May and 20th June. Find out where else you can buy your 90 second pizzas at** [**www.facebook.com/woodleyspizza**](http://www.facebook.com/woodleyspizza)**.**