



Rosemary and Garlic Pizza Bread

 Cook time: 15-20 minutes



Ingredients

2 ½ cups strong flour (high grade)

8g sachet instant yeast

¼ tsp salt

1 tsp sugar

1 Tbsp olive oil

1 cup lukewarm water

Just Hummus with Roasted Kumara & Butternut

1 or 2 cloves garlic, peeled and chopped

Method

1. Place flour, yeast, salt and sugar in a large bowl and stir to mix. Pour in the oil and water. Mix to form a soft dough.

2. Turn out onto a floured board and knead until smooth, this will take about 5 minutes. Place in an oiled bowl. Cover with plastic wrap and set aside in a warm place to rise.

3. Preheat oven to 200°C. When the dough has doubled in size, place on a greased baking sheet and press out to form a circle. Brush with olive oil and sprinkle with sea salt, rosemary leaves and chopped garlic. Bake for approximately 15-20 minutes until cooked and golden.

Serve warm with **Just Hummus with Roasted Kumara & Butternut** .

Note: This recipe will make enough dough for one thick pizza base or 2 thin bases. The dough can be made in a food processor if wished.