

## PERFECT PIZZA TOPPINGS



Makes 2 pizzas



Prep Time 5 minutes



Cook Time 8-10 minutes



### INGREDIENTS

- 250 g packet Perfect Italiano Pizza Plus
- 2 pre-made pizza bases
- **To Make your own Pizza Dough**
- 2 ½ cups strong flour (high grade)
- 8 g sachet instant yeast
- ¼ tsp salt
- 1 tsp sugar
- 1 Tbsp olive oil
- 1 cup lukewarm water

### METHOD

#### To make your own Pizza Dough

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. When the dough has doubled in size, place on a greased baking sheet and press out to form a circle. Alternatively roll the dough on a floured board into a circle and place on the greased baking sheet. Top with your favourite toppings and cheese. Bake at 220°C for 20 minutes until the base is cooked and golden and cheese has melted.

**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.

### **To make the pizza**

1. Pre-heat oven to 200°C. Take pizza bases and place on baking trays. Top with your favourite toppings and complete your perfect pizza with Perfect Italiano Pizza Plus (250g packet will be enough to make 2 pizzas).

2. Cook for 8-10 minutes until golden and hot and the cheese is melted.

## **TIPS**

### **To make your own Pizza Dough**

#### **Italian Style Pizza:**

Top with fresh sliced Roma tomatoes and Perfect Italiano Pizza Plus. Once cooked garnish with fresh basil leaves. For more adventurous tastes, try topping with anchovies, sliced black olives, salami, ham, prosciutto or sliced mushrooms.

#### **Smoked Chicken and Cranberry:**

Cranberry sauce, smoked chicken, topped with Perfect Italiano Pizza Plus.

#### **Hummus and Roasted Vegetables:**

Sundried tomato hummus, roasted courgettes, red onions, capsicums, topped with Perfect Italiano Pizza Plus.

As an alternative try plain hummus with caramelised onions and Perfect Italiano Pizza Plus.

### **To make the Roasted Vegetables**

1. Preheat oven to 200°C (180°C fan bake).

2. Cut vegetables into 2cm pieces and place in a single layer on a baking tray lined with baking paper. Drizzle over a little olive oil and roast for 15 minutes or until vegetables are tender.

**Tip:**

Summer vegetables such as courgettes, capsicums, tomatoes should be roasted together while root vegetables such as kumara, pumpkin, onions, potatoes should be roasted on a separate tray as they will take longer.