

ROSEMARY AND GARLIC PIZZA BREAD



 Cook Time 15-20 minutes

INGREDIENTS

- 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
- **Just Hummus with Roasted Kumara & Butternut**
- 1-2 garlic cloves, 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.