

MEATY CHEESE-CRUST PIZZA

Makes 1 Large Pizza

INGREDIENTS

3 cups self-raising flour
1 cup double cream plain yoghurt
300g mozzarella cheese
100g beef mince
½ medium red pepper, diced
1 tbsp KNORROX Barbecue Spice
¼ cup tomato purée
6 slices salami

Serving suggestion:

Spring onion, thinly sliced

METHOD

1. Preheat the oven to 220°C, without fan assist, and grease a large baking tray.
2. Prepare the pizza dough by combining the flour and yoghurt. Knead the dough for about 8-10 minutes on a floured surface, until smooth. **Chef's Tip: Flour your hands before kneading to make it easier to handle.*
3. Roll the dough into a round pizza shape, about 35cm in diameter and 0.5cm thick.
4. Cut 200g of the mozzarella cheese into 1cm x 1cm x 6cm wedges and arrange these on the edges of the pizza crust, leaving a 1cm rim on the edge. Use your finger to wet the edge of the dough slightly. Fold the edges of the dough over the cheese wedges, pinching down to seal tightly. **Chef's Tip: A fork works great to seal down tightly.*
5. Add the beef mince to a hot greased pan and allow to cook, about 1 minute. Add the pepper and the Knorrox Barbecue Spice and stir until caramelized, for about 5 minutes. Remove from the heat to cool slightly.
6. Spread the tomato purée over the centre of the pizza base. Top with half the remaining cheese, grated, followed by the cooked and flavoured beef mince and the salami slices. Grate the remaining mozzarella cheese over the toppings and place in the oven for 12-15 minutes until the cheese has melted and the pizza crusts are golden brown and crisp.
7. Garnish with sliced spring onion and ENJOY!