

DOUBLE-CRUST BOERIE & CHEESE PIZZA

Serves 8

INGREDIENTS

2 tbsp oil
100g beef mince
1 tbsp Robertsons Barbecue Spice
3½ cups self-raising flour
2 cups double cream plain yoghurt
½ tsp salt
300g coil thin boerewors, cooked and cooled
200g mozzarella cheese
½ cup chakalaka relish

Serving suggestion:

Fresh coriander

METHOD

1. Preheat the oven to 220°C, without fan assist.
2. Heat a medium non-stick pan over a high heat and add in the oil. Add the beef mince and stir until caramelized, about 3 minutes. Reduce the heat to medium and stir through the Robertsons Barbecue Spice and cook for 3-4 minutes. Allow to cool slightly.
3. Prepare the pizza dough by combining the flour, yoghurt and salt in a large mixing bowl. 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.*
4. Break off a quarter of the dough and set aside. On a floured piece of baking paper, roll the dough into a round pizza shape, about 35cm in diameter and 0.3-0.5cm thick. Transfer the dough onto a large baking tray using the baking paper to assist.
5. Place the cooked boerewors in a circle on the pizza dough base, about 2.5cm from the edge. Run a wet finger around the edge of the pizza dough and fold the dough inwards over the boerewors, covering it well. Use a fork to pinch down the edge to seal the dough tightly all around the boerewors.
6. Cut 150g of the mozzarella cheese into 1½x1½x5cm sticks and arrange the sticks in the centre of the pizza dough, creating another circle about 3-4cm from the boerewors crust.
7. Roll the remaining quarter of the pizza dough into a long strip, long enough to cover the cheese and about 3cm wide. Dab to wet the dough around the cheese sticks and carefully lay the strip of dough over the cheese, covering it completely. Secure the edges by pressing down with a fork to seal in the cheese.
8. Spread the chakalaka relish over the pizza base, leaving the filled crusts clean. Grate the remaining 50g cheese and sprinkle half of the cheese over the chakalaka. Sprinkle over the cooked barbecue beef mince followed by the last bit of cheese.
9. Bake in the oven for 20-25 minutes until the cheese has melted and the pizza crusts are golden brown and crispy. Garnish with fresh coriander and ENJOY!