

# MARGHERITA PIZZA

Makes 1 large (30cm) round pizza

## INGREDIENTS

### For the pizza dough:

3 cups self-raising flour  
1½ cups double cream plain yoghurt  
½ tsp salt

### For the Margherita:

¼ cup tomato paste  
2 tbsp KNORROX Spice All-In-One  
1 cup grated mozzarella cheese

### Serving suggestion

Basil leaves

## METHOD

1. Preheat the oven to 220°C and line a large baking tray with baking paper.

### For the pizza dough:

2. Sieve the flour into a medium-sized bowl and using a wooden spoon, mix in the yoghurt and salt until combined. Turn the dough out onto a lightly floured surface and knead until it comes together and the dough is smooth, about 8 minutes. *\*Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
3. Roll the dough out into a round pizza-like shape, about 30cm round and 0.5cm thick. Carefully transfer the pizza dough onto the baking tray and set aside.

### For the Margherita

4. In a small bowl, add the tomato paste and KNORROX Spice All-In-One and stir to combine.
5. Spread the tomato paste mixture onto the pizza base, ensuring to cover the pizza evenly. Sprinkle the cheese evenly over the pizza and place the pizza in the oven for 20-25 minutes, or until the base is cooked through and the cheese has melted.
6. Remove the pizza from the oven and allow to cool slightly, about 2 minutes. Place the pizza on a large serving board and using a pizza cutter, slice into 8 equal slices.
7. To serve, garnish with fresh basil leaves and ENJOY!



# HAWAIIAN PIZZA

Makes 1 large (30cm) round pizza

## INGREDIENTS

### For the pizza dough:

3 cups self-raising flour  
1½ cups double cream plain yoghurt  
½ tsp salt

### For the Hawaiian:

¼ cup tomato paste  
2 tbsp KNORROX Spice Chicken  
1½ cups shredded rotisserie chicken  
1 cup grated mozzarella cheese  
¼ tin chopped pineapple, drained

### Serving suggestion:

Coriander sprigs

## METHOD

1. Preheat the oven to 220°C and line a large baking tray with baking paper.

### For the pizza dough:

2. Sieve the flour into a medium-sized bowl and using a wooden spoon, mix in the yoghurt and salt until combined. Turn the dough out onto a lightly floured surface and knead until it comes together and the dough is smooth, about 8 minutes. *\*Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
3. Roll the dough out into a round pizza-like shape, about 30cm round and 0.5cm thick. Carefully transfer the pizza dough onto the baking tray and set aside.

### For the Hawaiian:

4. In a small bowl, add tomato paste and KNORROX Spice Chicken, and stir to combine.
5. Spread the tomato paste mixture onto the pizza base, ensuring to cover the pizza evenly. Sprinkle over half the cheese, top with the shredded rotisserie chicken and cover with the remaining cheese. Evenly sprinkle over the pineapple and place the pizza in the oven for 20-25 minutes, or until the base is cooked through and the cheese has melted.
6. Remove the pizza from the oven and allow to cool slightly, about 2 minutes. Place the pizza on a large serving board and using a pizza cutter, slice into 8 equal slices.
7. To serve, garnish with fresh coriander sprigs and ENJOY!

# MEAT LOVERS PIZZA

Makes 1 large (30cm) round pizza

## INGREDIENTS

### For the pizza dough:

3 cups self-raising flour  
1½ cups double cream plain yoghurt  
½ tsp salt

### For the meat lovers:

100g beef mince  
2 cloves garlic, crushed  
2 tbsp KNORROX Spice Barbeque  
⅓ cup barbeque sauce  
1 cup grated mozzarella cheese  
¼ cup bacon bits, cooked  
¼ cup sausage, cooked and thinly sliced

### Serving suggestion:

Parsley sprigs

## METHOD

1. Preheat the oven to 220°C and line a large baking tray with baking paper.

### For the pizza dough:

2. Sieve the flour into a medium-sized bowl and using a wooden spoon, mix in the yoghurt and salt until combined. Turn the dough out onto a lightly floured surface and knead until it comes together and the dough is smooth, about 8 minutes. *\*Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
3. Roll the dough out into a round pizza-like shape, about 30cm round and 0.5cm thick. Carefully transfer the pizza dough onto the baking tray and set aside.

### For the meat lover's:

4. In an oiled pan, brown the beef mince over a medium-high heat, for about 5 minutes.
5. Add in the garlic and stir to combine. Sprinkle in the KNORROX Spice Barbeque, stir and allow to cook for about 3 more minutes. Remove from the heat and set aside.
6. Spread the barbecue sauce onto the pizza base, ensuring to cover the pizza evenly. Sprinkle over half of the cheese. Top evenly with the cooked mince, bacon and sausage. Sprinkle over the remaining cheese and place the pizza in the oven for 20-25 minutes or until the base is cooked through and the cheese has melted.
7. Remove the pizza from the oven and allow to cool slightly, about 2 minutes. Place the pizza on a large serving board and using a pizza cutter, slice into 8 equal slices.
8. To serve, garnish with fresh parsley sprigs and ENJOY!