

# CHEESY BARBEQUE CHICKEN UPSIDE-DOWN PIZZA

Makes 1 large pizza

Hands-on time: 25 minutes

Hands-off time: 45 minutes

## INGREDIENTS

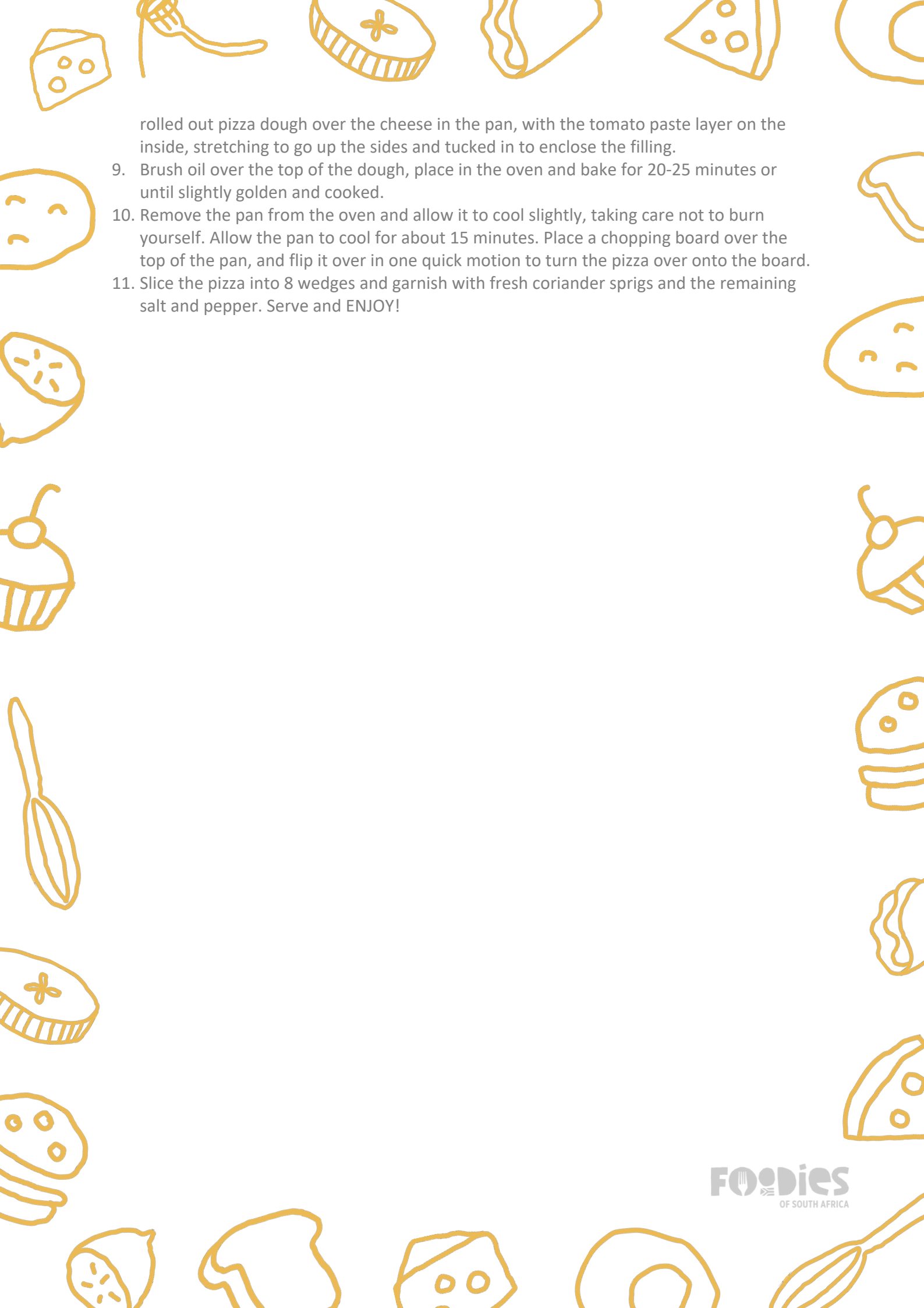
- 2 tbsp oil, plus extra for brushing
- ½ onion, sliced
- ½ green pepper, sliced
- ½ yellow pepper, sliced
- 1 cup mushrooms, sliced
- ¼ cup Klipdrift Export Brandy
- 200g shredded rotisserie chicken
- 1 cup grated cheese
- 3 cups self-raising flour
- 1 tsp each salt and pepper
- 1½ cups double cream plain yoghurt
- ¼ tsp salt (optional)
- ½ cup barbeque sauce

## Serving suggestion:

Fresh coriander sprigs

## METHOD

1. Preheat the oven to 200°C.
2. In a 30cm oven-proof pan, add 1 tablespoon of oil. *\*Chef's Tip: If you don't have an oven-proof pan, cook the filling in a pan and transfer to a quiche dish before topping with the pizza dough and baking.*
3. Add the onions to the pan and sauté over a medium-high heat for 3 minutes or until softened.
4. Add the peppers and mushrooms and sauté further for 3 minutes. Add the Klipdrift Export Brandy and cook to reduce for a further 5 minutes. Season to taste with ½ teaspoon each of the salt and pepper. *\*Chef's Tip: Store the leftover vegetables in a container in the fridge for up to 3 days and use for your next stir fry!*
5. Remove the pan from the heat and layer the chicken over the cooked vegetables.
6. Sprinkle the cheese evenly over the chicken layer.
7. In a medium-sized bowl, combine the self-raising flour, ¼ teaspoon of salt and the yoghurt. Mix with a wooden spoon to combine. 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!*
8. Roll the dough out into a round, pizza-like shape, about 30cm in diameter and 0.5cm thick. Spoon the barbeque sauce over the dough and spread it evenly. Transfer the



rolled out pizza dough over the cheese in the pan, with the tomato paste layer on the inside, stretching to go up the sides and tucked in to enclose the filling.

9. Brush oil over the top of the dough, place in the oven and bake for 20-25 minutes or until slightly golden and cooked.
10. Remove the pan from the oven and allow it to cool slightly, taking care not to burn yourself. Allow the pan to cool for about 15 minutes. Place a chopping board over the top of the pan, and flip it over in one quick motion to turn the pizza over onto the board.
11. Slice the pizza into 8 wedges and garnish with fresh coriander sprigs and the remaining salt and pepper. Serve and ENJOY!