**HERB & GARLIC PIZZA**

*PIZZA DOUGH: and TOPPING:*

1.5 cups of luke warm water

5 cups plain flour 1 head garlic

1.5 Tbsp instant yeast ½ cup rosemary

* 1. tsp sugar ½ cup thyme

1 tbsp olive oil ½ cup oregano

 ½ cup sage

 ½ cup parmesan cheese

 1 cup tasty cheese

 1/3 cup olive oil

***DOUGH***

1. Dough - place warm water, yeast and sugar in a small bowl then mix with a fork and leave for 5-10 mins until it looks frothy.

2. Add olive oil and mix well.

3. Using the scales, weigh the flour, and then place it with the salt in the bowl of an electric mixer.

4. Add yeast mixture and mix for approx 1-2 mins until smooth ball forms. Remove from bowl and knead lightly on a floured bench.

5. Oil inside a large bowl and let rest - cover with a tea-towel. (should double in size)

 6. Once raised, tip onto bench and knead briefly. Place back in bowl, cover then let rest for 20 -40mins. Use the pre-prepared dough.

*TOPPING*

7. **Preheat oven to maximum.**

8. Wash, and spin dry the herbs. Pick the herbs and remove stalks.

9. Finely chop all herbs and put into a bowl

10. Remove skin from garlic and finely chop or zest, add to bowl of herbs.

11. Finely grate parmesan cheese, also add to herbs

12. Add tasty cheese and olive oil to herb and cheese mixture, mix well until oil covers all ingredients.

13. Divide pizza dough into 3 then using a rolling pin, roll out pizza bases using extra flour if dough begins to stick.

14. Place pizza bases onto pre-oiled baking trays.

15. Arrange herb mozzarella mixture evenly over pizza bases.

16. Bake for 10-15 mins or until golden brown.

17. Remove from oven, cut into slices and serve.