

HERB AND GARLIC PIZZA

PIZZA DOUGH: (x6 for 30 people)

- ½ cup luke warm water
- 2 tsp instant yeast
- ½ tsp sugar
- 2 tbsp olive oil
- 200g plain flour

TOPPING:

- 1 head garlic
- ½ cup rosemary
- ½ cup thyme
- ½ cup oregano
- ½ cup chives
- ½ cup sage
- 150g parmesan cheese
- 300g mozzarella 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 until rises again. (Whole process is about 1- 1 ½ hrs and is called proving.)

TOPPING

7. Preheat oven to maximum.
8. Wash and de stalk all the herbs.
9. Finely chop all herbs and put into a bowl
10. Remove skin from garlic and finely chop, add to bowl
11. Finely grate parmesan cheese, also add to bowl

12. Add olive oil to herb and cheese mixture, mix well.
13. Divide pizza dough into 6, then using a rolling pin roll out pizza bases using extra flour so as dough doesn't stick.
14. Place pizza bases onto pre-oiled baking trays.
15. Arrange herb mixture evenly over pizza bases. Sprinkle with mozzarella.
16. Bake for 10-15 mins or until golden brown. Rotate position in oven. (For a crispy base, place pizza on the base of the oven for approx. 2 mins only)
17. Remove from oven, cut into slices and serve.