PIZZA SUPREME

1.5 cups **Mozzarella** cheese

Small bunch **Basil**

1 **Capsicum**

2 pinches (dry) or 2 stems (fresh) **Oregano**

1 cup sliced button **Mushrooms**

Napoli sauce

3-5 Tbsp olive oil, 3 cloves minced garlic, 1 tin tomatoes, 1 LEMON juiced and zested, ½ cup basil leaves, ¼ cup parmesan cheese finely grated

DOUGH

375ml warm water

2 tsp dried instant yeast

1 Tbls sugar

600g plain flour

1 tsp salt

60ml (1/4 cup) olive oil

METHOD

* Pre heat the oven; 220oC
* Make the dough; mix the flour, sugar and salt with the yeast, warm water and oil in the stand mixer until well combined. Tip with dough onto the bench and continue to knead it for 10 mins. Let rest until doubled in size (1 hr)
* Prepare the NAPOLI sauce; ON LOW cook the garlic gently in olive oil until fragrant, and add tinned tomatoes and basil, ADD juice of 1 lemon plus zest. Simmer for 5 mins and then… caution when hot! … Stir parmesan into the sauce.
* Prepare the vegetables, cutting into even strips or pieces
* Grate the mozzarella cheese
* Pick the basil and oregano (use dried if no fresh)
* Once the pizza dough is risen, break into two pieces, knocking a little air out of it. Roll into large circles and gently place on the lightly greased oven trays.
* Spread with the Napoli sauce, a little mozzarella and the vegetables.
* Finish with the remaining mozzarella.
* Bake at 200oC for 15-20 mins
* (you may need to turn the oven down a little if you have pre heated it.)
* Cut each pizza into 16 slices!