

BELL PEPPER PIZZA

with red onion and buffalo mozzarella



PREPARATION TIME	40 Minutes
COOKING TIME	17 Minutes
SERVES	4 Persons



INGREDIENTS

2 cups plain flour
1 teaspoon sugar
½ teaspoon salt
1 x 7g sachet dried yeast
⅔ cup warm water
2 tablespoons oil
400g jar Providore Series Provincial Italian Tomatoes With Grilled Bell Peppers sauce
1 red onion, sliced into thin wedges
220g buffalo mozzarella, torn into bite sized pieces
60g rocket
1 tablespoon oil
2 teaspoons balsamic vinegar

METHOD

Combine flour, sugar, salt and yeast in a large bowl. Make a well in the dry ingredients and add combined water and oil, stirring to make a rough dough. Using hands, bring the dough together before turning out onto a lightly floured board. Knead for 2 minutes until smooth.

Transfer dough to a lightly oiled bowl, cover with cling wrap. Stand in a warm place for 30 minutes or until dough has doubled in size.

Divide dough into 2 and roll each out into a 30cm rectangular or round pizza base.

Spread each pizza base with ⅔ cup Providore Series sauce. Dot with onions and mozzarella before dolloping with remaining Providore Series sauce.

Bake in a preheated oven at 200°C for 15-17 minutes or until cooked through and cheese is golden.

Meanwhile toss rocket, oil and vinegar together in a bowl. Top cooked pizza with rocket and serve immediately.

TIP

Lightly dust pizza trays with polenta or semolina before placing pizzas on them. This gives a crispy base and prevents any sticking.