

Braai-time Pizzas



THIS BASIC DOUGH IS REALLY EASY TO MAKE, AND IT COOKS WELL OVER A GRID MAKING GREAT PIZZAS. ADD ANY KIND OF MEAT OR VEGETABLES TO CREATE YOUR OWN DELICIOUS MASTERPIECE.

INGREDIENTS

Dough

- 500 g (3½ cups) cake flour
- 5 ml (1 tsp) sugar
- 2 ml (¼ tsp) salt
- 5 g (8 ml) instant dry yeast
- About 300 ml lukewarm water
- 15 ml (1 Tbsp) cooking oil

Topping

- 100 g tomato paste
- 80 ml (1/3 cup) **Spur Braai-time Marinade**
- 30 ml (2 Tbsp) water
- 200 g (500 ml) grated mozzarella cheese
- 50 g chopped spinach or kale, lightly blanched
- 8 black olives, pitted
- 15 ml (1 Tbsp) chopped fresh mixed herbs or 5 ml (1 tsp) dried
- Freshly ground black pepper to taste
- 200 g feta cheese, crumbled slightly
- 30 ml (2 Tbsp) freshly chopped thyme or 10 ml (2 tsp) dried





METHOD

- Sift flour, sugar and salt together. Add yeast.
- Add enough lukewarm water to mix to a firm dough. Knead dough for about 5 minutes until smooth and not sticky.
- Brush oil over dough, cover and leave in a warm place to double in size.
- Knead it down and roll it out into four pizza bases of about 20 cm in diameter each, or smaller individual ones if preferred. Dust with flour.
- Cook the pizza dough base over low coals for 3 - 5 minutes, until the dough is lightly brown underneath. Turn pizza base over, so cooked side is uppermost.
- **Topping:** Mix tomato paste, **Spur Braai-time Marinade** and water together. Sprinkle half of the cheese over the tomato base. Top with spinach, olives and herbs. Season. Sprinkle Feta and remaining mozzarella cheese on top.
- Cook until the topping has melted and the dough has puffed up and turned golden brown, about 12 - 15 minutes. Sprinkle chopped thyme over.

TIP

- If making in a Weber, close the lid to allow cheese and toppings to cook even quicker.