



BRAAI-TIME PIZZAS

HEAT LEVEL 

Enjoy Braai-time Pizzas - a perfect fusion of smoky flavors and delicious toppings, creating a tasty twist on classic pizza for your outdoor grilling experience.

30 Mins

4 Servings

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

- 1 Sift flour, sugar and salt together. Add yeast.
- 2 Add enough lukewarm water to mix to a firm dough. Knead dough for about 5 minutes until smooth and not sticky.
- 3 Brush oil over dough, cover and leave in a warm place to double in size.
- 4 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.
- 5 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.
- 6 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.
- 7 Cook until the topping has melted and the dough has puffed up and turned golden brown, about 12 - 15 minutes. Sprinkle chopped thyme over.

VARIATIONS

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

