

Garlic and Cheese Pizza

Ingredients

- 1 1/3 cups of plain flour
- 2 tsp baking powder
- ¾ tsp salt
- ¾ tsp sugar
- 2 tsp olive oil
- ½ cup water
- 1 tbsp extra flour
- x 3 Garlic Cloves (finely chopped)
- Small handful of parsley (finely chopped)
- Mozzarella ¾ cup

Equipment

- Measuring cups
- Measuring spoon
- Large bowl
- Spoon
- Pizza tray
- Pizza cutter
- Chopping board
- Pastry brush
- Knife
- Chopping Board

Method

- Preheat oven to 250°C
- Spray pizza pan or baking tray lightly with oil.
- Place dry ingredients in a bowl, mix to combine with a rubber spatula.
- Add water and olive oil, mix until flour is incorporated as best you can.
- Sprinkle work surface with half Extra Flour, tip dough out. Sprinkle with remaining Extra Flour then knead for 3 to 4 minutes until it's pretty smooth using more flour only if needed.

ROLLING OUT DOUGH:

- Dough should be soft and elastic, and not stick to your hands. It will not be completely smooth like yeast dough
- Shape dough into a ball. Roll out into a 30cm disc.
- Transfer to pizza tray. Use your fingers to pull from the centre to fill the pan to the edge - avoid pinching the edges (to ensure puffy crust!).

TOP & BAKE:

- Top with mozzarella, parsley and garlic.
- Brush the crust edge (just exposed edge with no toppings on it) with oil.
- Bake 12 minutes, until the edges are crispy and golden.
- Cut and serve immediately!