

Garlic pizza



Makes 2 medium-large pizzas

Ingredients

For pizza bases:

- 300g plain flour + extra for dusting
- ½ tsp salt
- ½ tsp sugar
- 1 tsp dry yeast
- 190ml warm water
- 1 tbsp olive oil + 1 tsp to coat bowl

For garlic topping:

- 2 tbsp olive oil
- 4 cloves garlic
- ¼ tsp salt

Equipment Needed

- 2 baking trays or pizza trays
- Baking paper
- Large Mixing bowl
- Small bowl
- Wooden spoon
- Clean tea towel
- Rolling pin
- Measuring spoons, scales & jug
- Garlic crusher
- Dessert spoon

Method

For dough:

- Combine the yeast, sugar and water in a measuring jug. Stir briefly, then set aside for 5 minutes until foamy.
- Place flour and salt in a large bowl and make a well in the middle. Add the olive oil.
- Pour the yeast mixture into the flour. Mix with a wooden spoon until combined, then use your hands to bring it together as a ball of dough.
- Turn the dough out onto a floured bench and knead with your hands for 5 mins, until smooth and elastic.
- Set aside, cover with a clean tea towel, and allow the dough to rest for at least 5 minutes.
- Coat inside of dough mixing bowl with 1 tsp olive oil. Place dough into bowl and turn to coat with oil.
- Cover with a clean tea towel and set aside for 30 mins or until doubled in size.

Meanwhile, prepare garlic topping:

- Use garlic crusher to crush the garlic, then combine with olive oil and salt in a small bowl. Set aside.

When dough has risen, preheat oven to 200 deg.

- Line baking trays (or pizza trays) with baking paper.
- Punch down the dough, then place onto a lightly floured bench and knead for 30 sec.
- Cut dough in half and form each half into a ball. Allow to rest on the bench for 5 minutes (do not play with the dough too much or it will become tough).
- When rested, roll the dough out thinly into the shape of the tray.
- Place dough on trays.
- Spoon the garlic mixture on top of each pizza and use the back of the spoon to spread it out evenly.
- Bake for 10-15 mins or until lightly golden.

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Don't forget to clean up! 😊