

## Pizza Mediterranean

**This Pizza base recipe really is easy to make. Once you have made your own you will taste the difference that is home made pizza. Absolutely delicious!**

**Prep:** 15 mins      **Serves** 4      **Cook:** 30-35 mins

Use SiliconWare Pizza pan and SiliconWare baking sheet

### Ingredients - Base

- 1 1/2 cups plain flour
- 1 1/2 tbs dry yeast
- 1 tsp salt
- 1/2 cup (250ml) warm water
- 2tbs olive oil



### Ingredients – Topping

We used bocconcini cheese which has a very light flavour and melts beautifully, kalamata olives, red capsicum, fresh tomatoes and basil and a sprinkling of oregano.

### Method

1. Preheat oven to 90° Celsius (fan forced).
2. In a small bowl pour warm water and sprinkle in dry yeast. Mix well for 2 minutes and set aside for 10 minutes until frothy
3. In a large mixing bowl add flour and salt; pour in yeast mixture and oil.
4. Combine using a SiliconWare spoon.
5. Place a SiliconWare baking sheet on bench and knead dough until soft – about 5 minutes.
6. Place dough back into mixing bowl cover with a damp cloth and place in warm oven for 30 minutes.
7. Remove dough from mixing bowl and place on SiliconWare baking sheet and punch down and knead for 2 minutes.
8. Increase oven temperature to 190° - 200° Celsius (fan forced).
9. Using rolling pin, roll dough to a size to fit SiliconWare pizza tray.
10. Oil pizza tray lightly using SiliconWare brush.
11. Place rolled out pizza dough onto Pizza tray.
12. Top with bocconcini cheese slices and kalamata olives, slices of red capsicum and tomatoes, sprinkle with oregano and a light drizzle of olive oil.
13. Cook for about 30 minutes or until golden.
14. Remove from Oven and sprinkle with fresh basil.
15. To serve simply slide whole pizza off SiliconWare pizza tray onto serving platter.

**Notes:** Dry yeast is readily available from your local supermarket in convenient sachets.