



GRILLED PIZZA

A fun recipe to try at home, with or without kids

Serves 4



INGREDIENTS

- Ready-to-bake pizza dough
- Small handful of plain flour
- 200ml passata or tomato puree mixed with a little olive oil*
- 250g mozzarella
- Drizzle of olive oil*
- Salt and pepper to taste*

Suggested toppings:

- Serrano ham, torn
- Mini chorizo sausages, sliced
- Button mushrooms, sliced
- Peppers, chopped

*from your own cupboard/ cannot be purchased in our grocery shop

PREP TIME

- Prep | 10 m
- Cook | 15 m
- Ready in | 25 m

METHOD

01

Before you start, remove the dough from the fridge to warm to room temperature.

02

Add a small handful of plain flour to a flat surface ready to work your dough ball. Roll the ball flat, or hand press to make a 20 - 25cm base.

03

Take a large non stick frying pan and pre heat until hot. Dry-fry the pizza base for 1-2 minutes until light brown.

04

Transfer the pizza base from the frying pan onto a cooking tray, ready to add your thinly-sliced chosen toppings.

05

Spread a thin layer of passata tomato sauce onto the base, leaving a couple of cms around the edge for the crust.

06

Scatter pieces of mozzarella and add any extra toppings you like, before drizzling with a little olive oil and salt and pepper to finish.

07

Place your pizza under the grill and cook gently until the crust browns, your cheese melts and the other toppings warm through. Enjoy!