

Goats Cheese and Pesto Pizza



Ingredients

Base

- 2 cups white spelt flour
- _ cup olive oil
- _ cup clean water
- Sea salt, really good pinch
- Olive Oil, extra

Topping

- 1-cup roasted macadamias or almonds or pine nuts,
- Either combo of 1 bunch basil or coriander
- Or a combo of 2 tbls Parmesan
- 1/2 cup ('ish) Olive oil
- 1 clove garlic
- Sea salt
- 1/2 cup Goat's cheese and/or bocconcini
- 1 ripe Fresh tomato
- 1/2 cup basil leaves

Method

Pizza base method – Place the flour in a bowl and make a well in the centre. Mix the olive oil, water and sea salt together then slowly pour these wet ingredients into the dry using a folk. Don't over-mix. If the dough seems too sticky, then add a little more flour. Make mixture into a ball, then shape into a long log, this will make it easier to roll. Fit the dough onto your tray using a rolling pin.

Topping method (pesto)

Roast the nuts in the oven until brown. Be careful – they burn easily! Cool. Chop the herbs and put in a mortar and pestle or blender with the nuts, cheese, garlic, and salt and start pounding or blitzing. Add the oil slowly until you have a nice, wet paste.

To assemble: Spread the pesto generously over the base, then 'dot' the goats' cheese and bocconcini around the pizza.

Top with a few slices of fresh tomato and basil leaves. Drizzle with a little olive oil and bake at 180°C for 15 mins. Serve with cracked pepper and a big green salad.

Pancetta and Potato Pizza



Ingredients

Method

Pizza Base

Stir the yeast and sugar together into water, sprinkle with a little flour and let stand until foamy, about 5 minutes. Stir in the oil.

Mix the flour and salt and stir into the yeast mixture beating together until smooth. knead on medium speed until soft and satiny approx 3 minutes. Roll into a thin disc and brush with olive oil.

Topping

Sprinkle the base with provolone, place a few slices of potato onto the pizza and a sprinkle of rosemary and river salt.

Bake at 300C on a pizza stone or tray for 3 minutes. Place the Tallegio and Pancetta onto the pizza and return to the oven for 2 minutes.

Scatter with wild rocket and serve.

- 12 Grams Fresh Yeast
- Pinch Sugar
- 1 & 1/3 Cups Warm water
- 1/2 Cup Olive oil
- 500g Unbleached flour
- 11/2 tsp Salt
- 2 Kipler potatoes cooked, peeled & sliced
- 75g Provolone cheese grated
- 100g Tallegio cheese,
- 1 Sprig rosemary
- 4 Slices pancetta,
- 1/2 Cup wild rocket
- Olive oil
- Salt, pepper