

*Tomato, fior di late,  
basil and roast  
capsicum pizza*



**ELDRIDGE**

FRESH ORGANICS

# Tomato, fior di latte, basil and roast capsicum pizza

## INGREDIENTS

Pizza Dough

1kg pre-made fresh pizza dough

...or to make your own pizza dough

5 cups Tippo '00' pizza flour

1 tsp table salt

1 tsp castor sugar

500ml warm water

2 teaspoons dried yeast

1 tbsp olive oil

500g Roma tomatoes or 500ml passata

1 tbsp olive oil

1 tsp flaked salt

1 tsp balsamic vinegar

150gm fior di latte

1 bunch fresh basil

1 red capsicum

250g cherry tomatoes, chopped in half

## HOW TO

To make the dough, place 4½ cups of flour and salt in electric mixer with a dough hook.

Sprinkle yeast over warm water, stir and add sugar.

Turn mixer on the lowest setting and slowly pour in water and yeast. Gradually increase speed until it is fully incorporated. Beat until the dough begins to come away from the side of the bowl.

Sprinkle remaining flour onto a bench, turn dough out and gently knead until completely smooth. Coat the dough with olive oil and return to mixing bowl and cover with a wet tea towel. Set aside to prove for 2-3 hours.

Meanwhile, chop Roma tomatoes in half and toss through olive oil, salt, and balsamic vinegar. Roast at 180° C for 40 minutes.

Remove tomatoes from oven, drain any excess liquid and puree until smooth to create the sauce for the pizza base.

On a separate tray place a whole capsicum and roast until the skin begins to blacken. Remove and peel skin and seeds once cold. Finely slice and set aside.

To make pizzas, divide dough into 6 balls. Sprinkle each with flour. Roll one at a time to create pizza bases approximately 15-20cm in diameter.

Top with pizza sauce (or passata), cherry tomatoes, roast capsicum, and torn pieces of fior di latte. Bake to 10 minutes or until the base is crispy, repeat with remaining dough. Serve topped with fresh basil leaves.

Makes 6 mini pizzas

