

Gourmet Margherita Pizza



A perfect, thin, crispy base and a classic pizza with just a little bit of extra gourmet!

Ingredients

2 cups plain flour	6 smoked truss tomato halves, coarsely chopped (see note)
7g dried yeast	1 cup semi-sundried tomatoes, coarsely chopped
1tsp caster sugar	400g fresh mozzarella cheese in brine, drained and sliced thinly
1 tbsp olive oil	½ bunch fresh basil
200ml warm water	Fresh parmesan cheese block, shaved, to serve
1 tsp salt	
2 cups tomato passata sauce	
2 garlic cloves, crushed	
1 tsp dried oregano	
½ tsp salt	

Directions

Step 1 – Place flour, yeast, sugar, olive oil and water into a large bowl and mix until combined and sticky. Tip out onto a floured surface and sprinkle with salt. Knead mixture for 5 minutes or until smooth, dusting with extra flour if required.

Step 2 – Place dough into a bowl, cover with a cloth and allow to rise for 2 hours in a warm spot.

Step 3 – Simmer passata, garlic, oregano in a small pan on low heat until fragrant, approx. 10 minutes.

Step 4 – Turn on Weber Q, place pizza stone on top of convection tray and trivet and preheat to 250°C – 480°F. Preheat pizza stone for at least 30 minutes.

Step 5 – Cut dough into equal pieces (4 pieces for large Weber Q pizza stone and tray, 6 for small Weber Q pizza stone and tray). On a floured surface, roll out the dough to fit your pizza tray. Place dough onto lightly floured pizza trays.

Step 6 – Spread ¼ cup of passata mixture over each base, then sprinkle each evenly with smoked tomatoes, semi-sundried tomatoes and then mozzarella slices.

Step 7 – Place the first pizza tray (with pizza) onto the hot pizza stone and roast over indirect heat for 12 - 15 minutes, or until the cheese is golden and the base is crispy.

Step 8 – Top cooked pizza with torn basil leaves and finely shaved parmesan cheese. Cook remaining pizzas.



*Note – to smoke tomatoes:

Step 1 – soak your preferred wood chips (pecan, cherry or apple are ideal) for 1 hour in water.

Step 2 – Heat your barbecue to 150°C – 300°F for smoking. Place trivet and convection tray onto barbecue for indirect cooking. Place smoker box directly to grill surface.

Step 3 – Cut 1 kg of truss tomatoes in half, remove seeds. Season tomatoes with salt and pepper and sprinkle lightly with dried herbs (rosemary, oregano or thyme).

Step 4 – Ensure plenty of smoke is being generated from smoker box. Place tomatoes cut side up onto trivet. Close the lid and smoke the tomatoes for 15 minutes. Remove from the grill.

