

Pizza Bianca



Ingredients

- 2 cups plain flour
- 7g dried yeast
- 1 tsp caster sugar
- 1 tbsp olive oil
- 200ml warm water
- 1 tsp salt
- 2 tbsp butter, melted
- 1 clove garlic, finely chopped
- 2 medium potatoes, very finely sliced
- 1 wheel Brie or Camembert cheese, coarsely chopped
- 1 tbsp fresh rosemary leaves, roughly chopped
- 1 tbsp grated parmesan cheese

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 – Heat the BBQ to medium – high heat (200 - 220°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray. Place a pizza stone into the cold BBQ, away from direct heat, to preheat. Preheat the pizza stone for at least 30 minutes.

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Step 4 – Cut dough into equal pieces (4 pieces for large pizza stone and tray, 6 for small 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 5 – Combine the melted butter and chopped garlic together and brush liberally over the pizza base. Top with the sliced potato and pieces of Brie or Camembert, then sprinkle with rosemary and parmesan cheese.

Step 6 – Place the first pizza tray (with pizza) onto the hot pizza stone and roast over indirect heat for 12 - 15 minutes, or until the base is crispy and the cheese is bubbling.

Step 7 – Remove the cooked pizza from the BBQ and serve immediately, while you cook the remaining pizzas.

