

BBQ Chicken Pizza



Ingredients

2 cups plain flour	2 cups roast chicken, finely shredded
7g dried yeast	1 red onion, thinly sliced
1tsp caster sugar	1 green capsicum, thinly sliced
1 tbsp olive oil	1 tbsp fresh oregano, finely chopped
200ml warm water	1/2 cup BBQ sauce (we recommend Lillie's Hot Smokey Sauce!)
1 tsp salt	2 cups finely shredded mozzarella cheese
2 cloves garlic, crushed	
1 cup tomato passata or pizza sauce	

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 high heat (220 - 250°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.

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 – Mix the crushed garlic together with the passata and divide evenly between the pizza bases. Top with the shredded chicken, red onion and capsicum slices, sprinkle with the oregano, drizzle with BBQ sauce and top with mozzarella 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 cheese is golden and the base is crispy. Remove the pizza tray from the BBQ and cook remaining pizzas.

