

Lasagna Pizza



Ingredients

- 1 1/2 cups lukewarm water
- 1 heaped tsp instant dried yeast
- 600g plain flour (or "00" flour)
- 1 tbsp salt
- 1 small brown onion, finely chopped
- 400g minced beef
- 2 tbsp tomato paste
- 1 tsp salt
- 1 tsp dried oregano
- 1 tsp dried basil
- 3 cups tomato passata/pizza sauce
- 2 cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese

Directions

Step 1 – Mix the water and yeast together in a large bowl, whisk to combine and set aside in a warm place to rest for 15 minutes. The mixture should develop lots of bubbles.

Step 2 – Mix the flour and salt together and tip into the yeast mixture. Either place into a food mixer with a dough hook attachment and mix on low speed for 10 minutes or bring the dough together with a wooden spoon and then knead on a lightly floured surface for around 10 minutes. The end result should



be a ball of firm dough. Cover the dough with a clean cloth and set aside to rest for around 2 hours in a warm spot, or until the dough has doubled in size.

Step 3 – Prepare the BBQ for direct cooking over medium heat (180°C). Ensure the grills are clean. In a BBQ safe frying pan or skillet, heat a little olive oil and cook the chopped onion over direct heat for 3-4 minutes or until starting to become translucent. Add the minced beef and stir until the beef browns, breaking up any lumps. Add the tomato paste, salt and 1 cup of the tomato passata or pizza sauce, then cook until well combined and the beef is cooked through. Remove the pan from the BBQ, turn the BBQ off and allow the BBQ to cool down with the lid open. The BBQ cooking surface needs to be cool enough so as not to crack the pizza stone – always place a cold pizza stone into a cold BBQ.

Step 4 – Remove the dough from the bowl, divide into 4 equal pieces, form each into a ball, place onto a floured tray, cover with a cloth and set aside again for another 30 minutes to rise.

Step 5 - Place the pizza stone into the cold BBQ, and prepare the BBQ for indirect cooking over high heat (240 - 260°C). If you are using a Weber Q, have a trivet and convection tray in place.

Step 6 – Roll out each dough ball on a lightly floured surface to around 30cm diameter. Divide the remaining tomato passata or pizza sauce between each pizza base, then top with the minced beef mixture and cheeses. Slide each pizza onto a floured pizza peel, place onto the hot pizza stone, close the BBQ lid and cook each pizza for 6 – 8 minutes or until the cheeses are melted and the dough browned around the edges. Cook the remaining pizzas.

