

Garlic And Tuscan Herb Pizza



Ingredients

2 cups plain flour	1 tsp salt
7g dried yeast	4 garlic cloves, crushed
1 tsp caster sugar	2 cups shredded mozzarella cheese
1/3 cup olive oil	2 tbsp Smokey Joe's Tuscan Herb Rub
200ml warm water	

Directions

Step 1 – Place flour, yeast, sugar, 1 tablespoon of the olive oil and the 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. Mix the remaining olive oil and crushed garlic together and set aside.

Step 3 – Place a pizza stone into the cold BBQ, set up to be away from direct heat. Heat the BBQ to high heat (220 - 250°C) with two zone heat. Ensure the grills are clean. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray. Preheat the pizza stone for at least 30 minutes.

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

Step 5 – Drizzle the garlic olive oil liberally over the pizzas, top evenly with a handful of mozzarella cheese and then sprinkle with the Tuscan Herb Rub.

Step 6 – Place the first pizza tray (with pizza) onto the hot pizza stone and roast over indirect heat for 10 - 12 minutes, or until the base is crispy and the mozzarella is bubbling.

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

