

Mini Pizzas

This recipe will make 15 mini pizzas, with a preparation time of 20 minutes plus 45 minutes, proving time. Cooking time is 20 minutes in an oven temperature of 220°C/200°C Fan/ 425°F/Gas Mark 7

Ingredients

250g/8oz Glutafin Select Multipurpose White Mix
2 x 5ml tsp yeast
½ x 5ml tsp of salt
½ x 5ml tsp of sugar
2 x 5ml tsp dried skimmed milk powder
200ml/7 fl oz hand hot water
1 x 15ml tbsp olive oil

Vegetable Sauce

½ medium red onion
½ medium red pepper
2 medium tomatoes
1 x 15ml tbsp of olive oil
2 x 5ml tsp of fresh chopped herbs, basil, oregano, or thyme, all are ideal
3 x 15ml tbsp tomato puree
1 clove crushed garlic
A pinch of salt and ground black pepper

Topping

75g/3oz of Mozzarella, finely diced
50g/2oz of black olives, halved

Method

1. Prepare the pizza base. Mix the dried ingredients together, with a fork. Stir in the water and oil to make a smooth thin batter. Spoon the batter into approx firm 6cm/2 ¼ rounds onto a baking sheet, lined with baking parchment paper. Allow space between the rounds to allow the mixture to spread a little.
2. Prepare the vegetable sauce. Whizz the ingredients together in a food processor to make a thick puree. Spoon into the pizza base, leaving a ¼ cm border clear. Leave to prove in a warm place for 45 minutes.
3. Now place in a preheated oven and cook for 15 minutes.
4. Remove from the oven and top with the diced mozzarella and the black olive halves. Cook for a further 5 minutes, until the cheese has melted and is just starting to brown.

Variations

Sunblush Tomato and Pesto Variation

Replace the Olive Topping with a quarter of sun blush tomatoes and drizzle with a ¼ tsp of pesto.

Mushrooms and Bacon Variation

Replace the olives with 2 rashers of crisp grilled pancetta bacon, finely chopped and 2 finely chopped chest nut mushrooms. Drizzle with a little olive oil before baking. Increase the baking time by 5 minutes.