

Deep Pan Pizza



Need quick dinner ideas tonight? Make this family favourite in only 10 minutes!

Ingredients

- 1 cup Black & Gold self-raising flour
- 3 tbsp Black & Gold olive oil
- 1/4 cup pizza paste
- 1 cup Black & Gold grated mozzarella

Method:

1. Use 1 tbsp olive oil to grease the base of a cast iron or solid base frying pan.
2. Place the self-raising flour into the pan, add the remaining 2 tbsp olive oil and 2/3 cup water and season with sea salt and cracked pepper.
3. Mix together to form a dough, then push it up around the sides about 2cm thick.
4. Spoon the pizza paste onto the dough and spread to cover.
5. Sprinkle with mozzarella cheese.
6. Cover with a lid and cook over a medium heat for 10 minutes.

7. Carefully slide the pizza out onto a board. Let it sit for 2 minutes to cool before cutting it into wedges and sprinkle some fresh basil leaves to serve.