

Avocado, Zucchini & Artichoke Pizza



R & J Mazza
GLOBE ARTICHOKES

Ingredients

1.5 cups plain flour,
1 teaspoon dried yeast,
½ teaspoon salt,
½ teaspoon sugar,
¾ cups lukewarm water,
2 tablespoons oil,

250g mozzarella, shredded,
150g artichoke hearts, sliced,
1 avocado, sliced
1 small zucchini, sliced,
8 small mushrooms, sliced
200g bocconcini cheese,
1 white onion, sliced thinly,
Oil,
Garlic salt.



How to Prepare

1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water and oil, mix well and place dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Heat oven to 220°C.
3. Place dough on a floured board and knead until it reduces to its original size, and does not have any air bubbles. Divide dough in two.
4. Brush oil on 2 round medium pizzas trays. Roll out each piece of dough and place on tray.
5. Place mozzarella cheese on pizza bases. Top with mushrooms, artichokes, avocado, zucchini, bocconcini cheese and onion. Drizzle with oil, and sprinkle with garlic salt.
6. Bake for 15 minutes, or until base is golden.

Makes 2 medium Pizzas

