

Chorizo, Prune & Goats Cheese Mini Pizza



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The flavour combination of this pizza topping is insanely good. These pizzas are sure to impress.

SERVES: 8-10 | LEVEL OF DIFFICULTY: ●●○

The Dough

INGREDIENTS

- 1 kg bread flour
- 700ml water (blood temperature)
- 1 sachet yeast - 7g
- pinch sugar
- pinch salt
- splash good olive oil

METHOD

1. Place the flour in a bowl.
2. Combine the yeast and warm water.
3. Add yeast and water mix to the flour with the sugar, salt and oil.
4. Use a fork to mix it into a sticky mess.
5. Then use your hands to knead it well. Form it into a ball and cover with plastic.
6. Let it rest for 30mins.

The Sauce

INGREDIENTS

- 2 tins tomatoes
- 1/2 bunch basil
- 4 cloves garlic
- splash good olive oil

METHOD

1. Warm the olive oil in a pan.
2. Add the garlic and fry gently.
3. Add the tomatoes, torn basil and some salt and pepper and simmer for 5mins.
4. Blend the sauce till smooth and set aside.

The Topping

INGREDIENTS

- 150g chorizo sausage – sliced
- 100g **Australian prunes** – sliced
- 350g mozzarella cheese – grated
- 2 sprigs rosemary finely chopped
- 1 sprig oregano – leaves
- 100g goats cheese
- a big splash good olive oil

METHOD

1. Pre heat your oven to 200°C, if you have a pizza stone – put it in now!
2. Divide the dough into 20 small balls.
3. Roll out on a floured surface to about 12cm round.
4. Sprinkle the cheese over the dough then spoon over the tomato sauce.
5. Top with the chorizo, prunes, goats cheese, rosemary and oregano.
6. Add a little more cheese to hold everything together.
7. Place the pizzas on the pizza stone or on a tray in the oven and bake about 10mins or till golden & crisp.
8. Give a good drizzle of olive oil and serve.



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