



MUSHROOM MARGHERITA PIZZA

PIZZA DOUGH INGREDIENTS

- 1 tsp dried yeast
- 250 g plain all-purpose flour
- ½ tsp caster sugar
- ½ tsp fine sea salt
- 1 tbs olive oil
- 180 ml lukewarm water

PIZZA TOPPING INGREDIENTS

- 150 g grated cheese
- 150 g fresh mozzarella cheese, roughly torn
- 150 g tomato passata
- 150 g mushrooms, sliced
- 250 g cherry tomatoes, quartered
- 2 sprigs of fresh basil, roughly torn
- 5-10 ml olive oil
- Salt and pepper, to taste
- Thick balsamic vinegar, to taste

METHOD

1. Mix the yeast, sugar, oil and water in the small mixing bowl. Set aside in a warm place for about two minutes.
2. Sieve the flour and salt into the large mixing bowl and make a well in the centre. Add the yeast mixture and then stir until it comes together. Cover with the pan's matching lid and let it rest in a warm place for 30-45 minutes or until the dough has doubled in size.
3. Now, place the dough on a floured surface. Knead it to push out the air and then roll it out.
4. Brush the non-stick pan with olive oil. If using the iCook Non-Stick Pan, you won't need oil. Place the rolled-out dough on the surface of the pan and cut away any remaining dough with a silicone scraper.
5. Cook the dough over a medium heat for five minutes, until the underside begins to turn golden brown. Then turn it over and cook it for a further five minutes, until cooked through.
6. Spread the passata around the pizza followed by the grated cheese and mushrooms. Sprinkle with salt and pepper, cover the pan with a lid and cook for a further 3-4 minutes, until the cheese has melted.
7. With a silicone or wooden spatula, loosen the pizza and place it onto the cutting board. Top with torn mozzarella pieces, tomatoes and basil leaves. Drizzle with balsamic vinegar.

TIPS

1. Double the pizza dough recipe so you can keep half of the ready-made dough for another time. Wrap it in clingfilm and store in the freezer until you want to use it.
2. If you're short on time, you can substitute the fresh dough with store-bought pizza dough.
3. If you have left over pizza, you can easily reheat it in the pan on low-medium heat.
4. If you prefer your pizza dough to be crispy, you can bake it in the oven at 200 °C. If using the iCook Non-Stick Pan, there's no need to transfer it to a separate baking dish!