

Artichoke & Smoked Ham Pizza *with Caramelised Onion*



R & J Mazza
GLOBE ARTICHOKES

Dough

3 cups plain flour,
2 teaspoons dried yeast,
1 level teaspoon salt,
1 level teaspoon sugar,
1½ cups lukewarm water,
¼ cup oil,

Caramelised Onion

2 tablespoon oil,
6 brown onions, sliced,
3 clove garlic, chopped,
2 tablespoons brown sugar,
1 tablespoon balsamic vinegar,
Salt to taste,

Topping

Light olive oil,
350g mozzarella, shredded,
250g artichoke hearts, sliced,
200g smoke ham, sliced,
½ cup black olives, pitted & sliced,
20 anchovies, chopped,
1 tablespoon dried oregano,



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 oil in frypan, add onions and garlic. Fry until soft, then add brown sugar and stir until melted. Add salt and balsamic vinegar and sauté for a minute. Remove from heat and cool.
3. Heat oven to 220°C.
4. 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 three.
5. Brush oil on 3 round large pizzas trays. Roll out each piece of dough and place on tray.
6. Brush dough bases with oil. Place mozzarella cheese on bases. Top with the ham and artichokes. Add olives and anchovies. Top with caramelised onions.
7. Bake for 15 minutes, or until base is golden.

Makes 3 Large Pizzas

