

# *Artichoke, Feta & Mint*

## *Mini Pizzas*



*R & J Mazza*  
GLOBE ARTICHOKES

### Ingredients

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

½ onion, chopped,  
50g butter,  
50g artichokes hearts, finely chopped,  
50g feta cheese, crumbled,  
Juice & zest from 1 lemon,  
2 tablespoons sundried tomatoes, chopped  
Sea salt & cracked pepper  
Fresh mint leaves



### How to Prepare

1. Place the 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 butter in pan and gently fry onion until soft. Remove from heat, and cool.
3. Heat oven to 200°C.
4. Once risen, place dough on a floured board and knead until it reduces to its original size, removing all air bubbles. Roll out to form a circle about 0.5cm thick. Cut smaller circles approx. 6cm wide using a cookie cutter or drinking glass and brush circles with oil.
5. In a bowl, place onion, artichokes, feta, juice & zest of lemon, sundried tomatoes, sea salt & cracked pepper. Mix well, and place mixture on top of circles.
6. Bake for 12 minutes, or until golden.
7. Remove from oven and top with fresh mint leaves.

**Makes approximately 20 mini pizzas**

