



VEGAN SMOKED CHORIZO & MORTADELLA PIZZA

Prep. time 15 minutes | Cooking time 7-9 minutes | Makes four 10-12" pizzas

Vegan pizza is always a winner as part of any meat free diet, and our Sheesy Smoked Chorizo & Mortadella meat free masterpiece is a sight to behold.

Ingredients

For the topping

200g Mozzarella Style Slices
Grated Mozzarella Style Sheese (to taste)
320g Vegan Italian Mortadella
400g Vegan Smoked Chorizo
Handful of capers (optional)
1 jar/box passata or pizza sauce

For the dough

500g '00' flour
1 7g sachet dried yeast
325ml warm water
½ tablespoon caster sugar
½ tablespoon sea salt
1 ½ olive oil



Cooking Method

For the dough

Put the warm water, yeast, sugar and olive oil in a jug, stir well and leave for a few minutes. Sieve the flour and salt into a large bowl making a well in the middle. Pour in yeast mixture and bring together with a fork until you have a rough dough like mixture. Turn out on to a clean, floured work surface, bring together fully with your hands and knead for 10 minutes, stretching the dough out with both hands until you have a silky, springy dough. Put this mixture into a lightly greased and floured bowl, cover with cling film and leave somewhere warm for 45 minutes, or until doubled in size. Once the dough has doubled, remove from the bowl, cut into four equal parts, form into balls and leave on a lightly oiled, floured tray for 15 minutes. Lightly grease and flour 4 pieces of tinfoil big enough to hold a 10-12 inch pizza. On a floured surface roll each pizza into a roughly round shape about half a centimetre thick. Place each one on a piece of tinfoil (if lightly floured can be stacked and left in the fridge until you need them later).

For the toppings

Spread a thin layer of the passata almost to the edges of the base, and top with Grated Mozzarella style Sheese, the sliced sausages and capers. Keeping on the tinfoil, gently place directly on to rack in the bottom half of a pre heated oven at 250°C for 7-9 minutes, gently sliding off the tinfoil after five minutes (this will make your base extra crispy). If you don't have time to make the dough, you can simply buy pre made pizza bases at most supermarkets. Any unused dough mix can be kept for 2 days in the fridge.