

# PIZZA WITH AUSBARREL

Who doesn't love pizza? it's a very popular food worldwide, and there is such a simple way of using AUSBARREL to make it taste even better, easily! Check out this simple and tasty recipe...

## **Ingredients:**

### Pizza Dough:

1 1/2 cups water  
2 tsp (1x7g sachet) dried yeast  
600g (4 cups) plain flour plus more for dusting  
1 tsp salt  
60ml (1/4 cup) olive oil plus extra for brushing

### Topping:

Cherry Tomatoes  
Parmesan Cheese - shaved  
Fresh Rocket (arugula)  
AUSBARREL (we love AUSBARREL Pear, Original, Premium Fig for this recipe)

## **Method:**

Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy. Place the flour in a large bowl and make a well in the centre. Add the yeast mixture and oil. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Add the salt, and use your hands to bring the dough together in the bowl.

Brush a bowl lightly with oil. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Place in the prepared bowl and turn to coat in oil. Cover with plastic wrap and set aside in a warm, draught-free place to rise for 30 minutes or until dough doubles in size.

Dust work surface with flour. Knead dough and form into a long cylinder. Divide into thirds and use a rolling pin to roll each third into a 20cm disc. Bake at 180 degrees for 20 minutes or until cooked.

Drizzle some olive oil on the pizza base, and add chopped cherry tomatoes, rocket (arugula), parmesan and drizzle your favourite AUSBARREL on top (we love AUSBARREL Premium Fig, Pear or Original for this recipe).

Eat and enjoy!

