

## Stuffed Crust Pizza

Who doesn't like Pizza, members of my family have lived all over America and Canada and still haven't found one as "Tasty" as this, now there's a compliment!

Easy Dough Ingredients: 500 gm strong white bread flour.  
1 sachet of dried yeast.  
2 tbl extra virgin olive oil.  
1 box of semolina (for kneading)  
1 tsp white sugar.  
300ml lukewarm water.  
Pinch of salt to taste (optional)

Tomato Sauce Ingredients: 2 tbl tomato purée.  
2 tbl extra virgin olive oil.  
1 tsp crushed garlic.  
Large pinch of mixed herbs.  
Ground salt and pepper to taste.

Pizza Topping:  
Grated red cheese.  
Grated mozzarella.  
Veg or meat topping of your choice.

Dough mix method: Place all dry ingredients into a large mixing bowl and make a well in the centre, mix in the luke warm water a little at a time with a knife until mix forms a ball of dough. Add some of the semolina to the mix and knead in to loosen all the dough from the bowl. Sprinkle some of the semolina onto a clean dry surface and turn out the ball of dough.

PTO

Continue to knead the dough until all the semolina is used up then sprinkle on some more and continue to knead for a further 4 mins. Sprinkle semolina onto a large round pizza tray and roll out the dough approximately 2 inches bigger than the tray. Place the dough over the tray and wet the outer 2inch rim with a little cold water. Create a circle of cheese around the outside edge of the dough 2inches in from the edge. Fold the edge of the pizza dough over the cheese and press down the wet edge following the shape of the pizza tray all the way around pressing and sealing the dough and shaping the dough out over, towards the edge of the tray. Place a damp tea towel over the pizza base and allow to rise in the heat from the oven for a deep base pizza (you may bake straight away if you prefer a thinner crust)

Tomato Sauce method: mix all of the ingredients in a small bowl and add a little water to thin (optional) Spread over the middle of the pizza base with the back of a spoon taking care not to get any on the raised stuffed crust. Arrange your chosen toppings e.g. veg or meat around the middle of the pizza base and cover with a generous layer of cheese.

Bake in the centre of the oven at around 200c or gas mark 6 until the cheese is golden brown and the crust sounds hollow when tapped.

