



MINICOL MINI PIZZAS



miniCol makes a great mozzarella alternative for a perfect pizza, which is quick and easy to make, using either pre-prepared or freshly made dough.

Ingredients:

1/2 cup Extra Virgin Olive Oil
130g of miniCol, grated
2 lbs. Plum Tomatoes, sliced about 1/4" thick
1 tsp Dried Basil
1 tsp Dried Oregano
5 Black Olives

Basic Dough Ingredients:

1 tbsp Granulated Sugar
1 cup Warm Water (110° to 115° F)
1/4 oz. Active Dry Yeast (1 envelope)
3 1/4 cups unbleached, all-purpose Flour
1 tsp Salt
1/4 cup Extra-virgin olive oil

Preparation for Basic Dough:

1. In a small bowl, dissolve the sugar in warm tap water making sure that the water is neither too hot nor too cold to prevent the yeast being killed or it failing to activate. Sprinkle the yeast over the water and stir until it dissolves. The yeast should then activate after about five minutes if left to stand in a warm part of the kitchen, so that a thin film covers the surface.
2. Combine the flour, salt, oil and yeast mixture in a large bowl. Beat the mixture with a wooden spoon for about 1 minute. The dough should then be kneaded for about five minutes. Keep adding the flour mixture if the dough remains sticky. Alternatively, if the dough is too dry add a tablespoon of warm water.
3. Shape the dough into a ball and place it into a well oiled bowl, which is to be covered with plastic wrapping and placed in a warm place, allowing it to double in size, which should take approximately an hour.
4. Once the dough has doubled in size, push it down with your fist firmly to prevent over-rising.

Preparation for Pizza:

1. Preheat the oven to 200° C. Roll out the dough to about 12" diameter and place on an oiled baking tray.
2. Cover evenly with miniCol, top with tomato slices and black olives and sprinkle with oregano and basil.
3. Bake for 15 minutes until golden.

Serves: 4 to 6