



Triple-Cheese Pizza



Servings: 4 (1 pizza)
Total Time: 1 hr 30 mins
Cooking Time: 30 mins
Resting Time: 20 mins (to prove)
Pre-heat Oven to 240 °C



INGREDIENTS

For the Pizza Dough

(or use an *Oopsie Rolls Pizza Base* (var)*)

1 Tbsp instant dry yeast

½ tsp white sugar

125ml warm water

200g self-raising or cake flour

¼ tsp salt

1 Tbsp light olive oil

For the Topping

6 button mushrooms, thinly sliced

3 slices back bacon, diced

150ml *Tomato Relish**

½ tsp finely chopped garlic

½ tsp finely chopped chillies (optional)

80g Mozzarella cheese, torn

50g Emmental or Edam cheese, grated

50g Parmesan cheese, grated



METHOD

Mix the yeast, sugar and warm water in a large mixing bowl & let stand for 5 mins.

Sieve half the flour & salt into the bowl and stir until smooth. Gradually add the rest of the flour until a stiff dough is formed. Add the oil and knead well until the dough is smooth & elastic. Leave for 20 mins & roll out on a floured board into a pizza round.

In the meanwhile, gently cook the mushrooms & bacon until lightly browned.

Spread the *Tomato Relish** over the pizza base & top evenly with the mushrooms, bacon, garlic, chillies & the Mozzarella, Emmental and then Parmesan cheeses.

Bake on the oven's low shelf for 20 mins until the crust is crisp & cheese bubbling.



Use a pizza base made from the *Low-Carb Oopsie Rolls** (var) recipe

RECOMMENDATION

Double up this recipe for large servings.

