

Others

TRICOLORE PIZZA WITH BASIL OIL



175g from a 500g pack ciabatta bread mix, plus a little extra for dusting
3 tbsp olive oil
large handful basil leaf
1 avocado , halved and thinly sliced
splash lemon juice
125g ball reduced-fat mozzarella
225g mixed tomatoes , sliced and drained on kitchen paper

Heat oven to its highest setting, about 240°C. Tip the bread mix into a large bowl, pour over 125 ml lukewarm water and 1 tbsp olive oil, then mix well to a sticky dough. Knead for a few mins, using some of the extra dry mix to stop it sticking. Place in an oiled bowl, cover with a tea towel and leave in a warm place for 15 mins.

While the dough is rising, put the remaining oil in a small blender with most of the basil, then whizz until the leaves are finely chopped. Toss the avocado in the lemon juice, then tear the mozzarella into rough pieces. 3 Using a little more of the dry bread mix to help you, roll and stretch the dough out to a rough 25 x 30cm rectangle on a large baking sheet. Brush over the basil oil, scatter with the mozzarella and tomato slices, then bake for 10-12 mins until the base is crisp and the cheese melted. To serve, scatter with the avocado slices and remaining basil leaves, then season with freshly ground black pepper.

Source: <http://www.bbcgoodfood.com/recipes/6636/tricolore-pizza-with-basil-oil>
