



Rustic braai pizza

Order bread dough from your local Pick n Pay bakery the day before your braai.

Less than 1 hour **Serves:** 4

Recipe Type: Light meals

Ingredients

Main Ingredients

500 grams PnP self-raising flour,
store-bought bread dough
.....
30 ml PnP Finest extra-virgin olive oil
.....
30 ml PnP rosemary, chopped
.....
2 cloves PnP garlic cloves, coarsely
chopped
.....
250 ml fresh mozzarella, cheese
.....
1 pinch PnP salt
.....

Method

- If using a kettle braai, place the lid over the grid and allow 'oven' to reach 200°C
- If using a conventional oven, preheat to 200°C
- Roll dough out on a lightly floured surface into a free form shape
- Place on a floured baking tray
- Brush with oil, sprinkle with rosemary and garlic and top with cheese
- Season
- Bake for 20 minutes or until golden brown