



## Morgan's Woodfire Margarita Pizza

MAKES 8

500g grated mozzarella  
extra-virgin olive oil, for drizzling  
salt flakes and freshly ground black pepper  
handful basil leaves

### Pizza Dough

1 1/2 tablespoons fine sea salt  
1 kg '00' flour, plus extra for dusting 3 g fresh yeast

### Tomato Sauce

3–4 tablespoons extra-virgin  
olive oil, plus extra for drizzling 2 garlic cloves, finely sliced  
2 kg ripe roma or oxheart  
tomatoes, grated  
1/2 bunch of basil, leaves picked  
salt flakes and freshly ground black pepper

### Miguel's Favourite Toppings

- Pepperoni and chorizo, finely sliced
- Pesto on the base (instead of tomato) with feta and black olives
- Fold cheese sticks into the crust, use garlic oil instead of the sauce and finish with oregano and za'atar
- Four cheeses: vintage cheddar, triple cream brie, parmesan and truffle manchego
- Folded calzone style, with meatballs and cheeses

To make the dough, place the salt in a large bowl, add 600 ml of lukewarm water and stir to dissolve. Add 75 g of the flour and mix well, then add a little more flour and the yeast and mix again. Gradually add the remaining flour and mix to form a dough. Turn out onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Place the dough in a lightly floured bowl, cover with a damp cloth and rest in a warm place for just over an hour or until doubled in size.

Meanwhile, for the sauce, heat the oil in a large wide-based saucepan over medium heat, add the garlic and cook gently for 1 minute. Add the tomato, half the basil leaves and a pinch of salt and pepper. Reduce the heat to low and simmer for 35–45 minutes until very thick. Season to taste, then leave to cool completely.

Place the rested dough on a lightly floured bench. Lightly knead, then divide evenly into eight balls and rest, uncovered, for 40 minutes.

Preheat the oven to 180°C (fan-forced).

If you're using a pizza stone on the barbecue, make sure the stone is really hot before you put the pizza on it. If you're cooking on the barbecue with no pizza stone, put it on the hot plate for the first minute until the base is seared,

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then move it to the grill (which is off ) and close the hood for 90 seconds. The residual heat from the hot plate will be enough here.

If you're cooking in a pizza oven at 300°C it should take 90 seconds.

Working with one ball of dough at a time, stretch it out by hand and place on a floured pizza peel or a square of floured baking paper. Use the palm of your hand to press the dough into a large flat disc, then press it out from the centre with your fingers, stretching it into a large circle (though no bigger than a 25 cm dinner plate or pizza tray).

Spread a thin layer of tomato sauce over the base, leaving a 1 cm border for crust formation. Top with grated mozzarella and scatter with a few of the remaining basil leaves. Drizzle with oil and season to taste with salt and pepper.

Bake in batches for 5–8 minutes until the edges are blistered, golden and crispy.

#### Equipment List

Large bowl

Saucepan

Pizza Stone/oven tray/Pizza tray

BBQ/oven/Woodfire Oven

Board

Pizza cutter/Knife

Tea Towel

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