

Feta, Garlic and Sage Pizza

Equipment:

Measuring cups and spoons
Chopping boards
Sharp knives
Garlic crusher
Small bowl
Large bowl

Ingredients:

For the pizza dough:

3/4 cup lukewarm water
2 teaspoons instant dry yeast
1 teaspoon sugar
3 teaspoons extra virgin olive oil, plus extra for greasing
300 g plain flour, plus extra for flouring
1 teaspoon salt

For the pizza topping:

300 grams feta cheese
25 sage leaves
8 garlic cloves
2 tablespoon of olive oil
Salt to taste

What to do:

For the topping:

1. Set oven to maximum temperature.
2. Roll pizza dough out to fit 2 pizza trays.
3. Crush the garlic and place in a small bowl. Add the olive oil and toss.
4. Wash the sage leaves, remove the hardy stem then chop finely. Add to the garlic and oil.
5. Chop the feta cheese into very small cubes (or crumble finely).
6. Spread the garlic/oil/ and sage mixture gently over the pizza bases.
7. Evenly place the feta over the base.
8. Sprinkle with salt.
9. Place the pizzas in the oven for 15 minutes.

Baking the pizza:

1. Bake the pizzas for 15 minutes or until the edges are very crusty.
2. Cut the pizzas into slices.

Making the dough:

1. Place the water, yeast and sugar in a small bowl, mix with the fork and leave for 5-10 minutes. Watch it become quite frothy.
2. Add 2 teaspoons of oil.
3. Using the scales, weigh the flour, then place it along with the salt in a large mixing bowl.
4. Add the yeast mixture and stir with a wooden spoon. Once most of the mixture is incorporated, it is time to use your hands. Bring the dough together and then knead it for approximately 5 minutes. The dough should become quite smooth.
5. Brush the inside of a bowl with a little olive oil and place dough in bowl.
6. Leave dough for at least 1 hour. It should double in size. This process is called proving.
7. Tip the risen dough on a workbench and knead very briefly.
8. Shape into a round ball and return to the same bowl.
9. Leave dough for 20 minutes.
10. Dough is now ready to be used for pizza.