



Macadamia nuts pizza

SERVINGS

4 people

COURSE

Main Course

PERFECT FOR

Weekend Wonder

SKILL LEVEL

Moderate

INGREDIENTS

Pizza dough

- 250 g plain flour
- 250 g strong high protein flour
- 1 x 7g sachet dried yeast
- 1 teaspoon salt
- 330 mls lukewarm water
- 1 tablespoon olive oil

Topping

- 1 cup homemade or store bought passata sauce
- 300 g grated firm mozzarella
- ½ - ¾ cup macadamia halves
- 8-10 thin slices prosciutto
- 2 large balls fresh mozzarella torn apart
- 1-2 small tomatoes sliced
- 1 cup basil leaves
- ¼ cup of homemade or store bought macadamia pesto
- Small handful rocket leaves

INSTRUCTIONS

- . For the dough, place both the flours, yeast and salt in a large bowl. Combine the water and oil in a small jug and pour into the flour mixture, using a knife to stir as you go. Use the knife to gather as much of the mixture together as possible before turning onto a lightly floured surface to knead together. Knead for 5-7 minutes, adding small amounts of flour if the dough is sticky. Swirl a small amount of olive oil in a large bowl and place the dough in it. Cover with plastic wrap and allow to stand for about 1 hour, depending on the temperature, until the dough has tripled in size.
- . To make the pizzas, preheat the oven to 220°C, or the hottest it can go. If you have one, place a pizza stone in the oven to preheat, or alternatively use pizza trays. Gently punch the dough down and divide in to 4 equal portions. Roll out each portion on a lightly floured surface and place on pizza trays.
- . Spoon the passata over the dough and sprinkle with grated mozzarella. Place in the oven and bake for 7 minutes, until the pizza comes loose from the bottom of the tray.
- . Remove from the oven and quickly top with macadamias, prosciutto and mozzarella OR macadamias, slices of tomato and mozzarella (top 2 pizzas with one combination, and 2 with the other).
- . Slide onto the pizza stone or tray and continue to cook for another 5-7 minutes, until golden and bubbly. Serve immediately topped with fresh basil, small dollops of macadamia pesto and rocket added over the top.

NOTES

If you prefer your fresh mozzarella less cooked, add it as soon as you take the pizza out of the oven and allow it to melt into the hot topping before serving.

NUTRITION

Calories: 991kcal

Carbohydrates: 108g

Protein: 35g

Fat: 47g

Saturated Fat: 16g

Polyunsaturated Fat: 3g

Monounsaturated Fat: 20g

Trans Fat: 0.02g

Cholesterol: 71mg

Sodium: 1333mg

Potassium: 652mg

Fiber: 7g

Sugar: 6g

Vitamin A: 1720IU

Vitamin C: 12mg

Calcium: 468mg

Iron: 8mg