

Sausagemeat Stuffed Crust Pizza

300g sausagemeat
150g homemade tomato sauce
300g grated mozzarella cheese
500g strong bread flour
½ teaspoon salt
1 teaspoon sugar
7g sachet fast action yeast
3 tablespoons olive oil
300ml water
100g pesto
A little polenta/cornmeal

First make the dough: mix the flour, salt, sugar and yeast in a large bowl. Make a well in the centre and add the oil and water and mix well. If the dough seems a little stiff add a further 1 – 2 tablespoons of water; mix well then tip out onto a lightly floured surface and knead well. Once the dough is smooth, put into a lightly oiled bowl and leave to rise for at least an hour, until doubled in size. Roll the sausagemeat into little balls and cook in a medium frying pan over a high heat until cooked through. Set aside to cool.

Lightly flour a surface and tip the risen dough onto it. Punch the dough down to knock out the air bubbles then shape into a round. Roll out the dough to a pizza base, about 35cm wide. Dust a large baking sheet with polenta and place the dough on top, making sure the dough can move around freely. Use 150g of the mozzarella to create a ring around the outside edge of the pizza base, leaving a ½cm gap between the edge. Brush a little water inside the mozzarella ring then fold over the outside edge to enclose the mozzarella and create a stuffed crust. Press firmly to stick the dough in place. Spoon the tomato sauce over the middle of the base, followed by the sausagemeat balls and then top with the remaining mozzarella. Set aside for about 10 to 15 minutes to puff up a little. Meanwhile heat oven to 220C with a large baking sheet on the middle shelf to heat up. When the oven is hot and the pizza dough has puffed up, quickly open the oven door and slide the pizza onto the hot tray. Shut the door and cook for 15-20 minutes, or until bubbling and cooked through. Leave to cool for a few minutes before eating.

Watch Mrs Duff's video lesson here –

<https://drive.google.com/file/d/1Enwjx9nbV33V1ATO60A9XSxx1ZTn9flz/view?usp=sharing>