



Prawn Pizzettas with Salsa Verde



DIFFICULTY: EASY



PREPARATION TIME: 40
MINUTES PLUS 30 - 40
MINUTES PROVING TIME



COOKING TIME: 15 MINUTES



SERVES: MAKES 16

Ingredients

Pizza dough

2 cups plain flour, sifted
1 teaspoon caster sugar
1/2 teaspoon salt
7g sachet dry yeast
3/4 cup lukewarm water
1 tablespoon oil

Topping

2/3 cup passata
1 teaspoon [Gewurzhaus Marias Pizza and Pasta Blend](#) (see note)
1 red onion, finely sliced
16 large green prawn cutlets, approx 300g, deveined
365g tub baby bocconcini, drained and torn in half
Olive oil spray
Extra Gewurzhaus Marias Pizza and Pasta Blend, for sprinkling

Salsa Verde

2 tablespoons olive oil
2 tablespoons chopped flat leaf parsley
2 tablespoons chopped basil
2 tablespoons finely chopped green olives
1 tablespoon capers, finely chopped
1 tablespoon white vinegar
1 large clove garlic, crushed

Method

Combine in a bowl the sifted dry ingredients and the yeast. Make a well in the centre and stir in the combined water and oil. Stir to form a soft dough the turn onto a floured surface and knead for 3-5 minutes. Place in a lightly greased bowl. Allow the dough to prove on the Bread Proving setting 1 for 40 minutes or until doubled in size.

Preheat oven on CircoTherm at 200°C.

Punch the dough down and knead lightly until elastic, roll into a sausage shape and cut into 16 even pieces. Use your hands to shape the dough pieces into 16 x 10 cm round pizza bases then place onto 2 greased trays, allowing room for spreading.

Spread the bases evenly with the combined passata and spice. Top each with red onion a prawn and pieces of cheese. Spray with oil and sprinkle with extra spice.

Bake for 15 minutes or until golden and the cheese has melted. Meanwhile combine in a bowl the olive oil, herbs, olives, capers, vinegar, garlic and seasonings to make the Salsa Verde. Spoon a little salsa over each of the pizzettas and serve immediately.

Salt and pepper, to taste

Note: Gewurzhaus products can be purchased online or in-store:

<https://gewurzhaus.com.au/product/marias-pizza-and-pasta-blend-45g-m/>

Notes
