

ZEMA

ESTATE

Mrs Zema's Pizza Recipe

Serves: 4 x 12" Pizzas

Prep time: 15 minutes + ½ hour for the dough to rise

Cook time: 15 minutes

Wine Pairing

Zema Estate Cluny Cabernet Merlot or Sparkling Merlot.

Ingredients

350ml of tepid water

10g of salt

5g of yeast

Approximately 500-600g plain flour

Mrs Zema's olive oil

6 tablespoons of tomato pizza sauce – [See Mrs Zema's tomato sauce recipe](#)

Dried oregano

250g of bacon pieces

150g sliced mushrooms

150g sliced black olives

450g of grated tasty cheese

Method

1. Combine the water, salt and yeast in a large bowl until the salt and yeast have dissolved.
2. Add the flour gradually, stopping when the dough has reached a sticky, elastic texture.
3. Cover the bowl with a tea towel and leave the dough to rise for 30 minutes.
4. Preheat the oven to 180 degrees.

5. Cover the bench with $\frac{1}{2}$ cup of flour and knead the dough for a few minutes.
6. Separate the dough into three portions
7. Brush olive oil onto four 12" circular baking trays
8. Spread each portion of dough to cover the base a baking tray.
9. Spread tomato sauce across each pizza base and sprinkle with oregano, bacon, mushrooms, olives and tasty cheese.
10. Cook in the oven for 15 minutes

Enjoy with family + friends!

We hope you enjoy our family recipes. Don't forget to tag @zemaestate when sharing your creations online.



Cheers,
The Zema Family

