



ASPARAGUS, PANCETTA & PARMESAN PIZZAS

Ingredients cost: £15-ish

Servings: 4

Prep Time: 1 hour

Cook time: 5 minutes

FOR THE DOUGH:

500g plain flour

7g instant yeast

2 tbsp olive oil

1 tsp salt

300ml warm water

FOR THE TOPPING:

400g creme fraiche

4 cloves garlic, crushed

400g pancetta, diced

16 spears asparagus

Parmesan, for grating

A few sprigs of thyme

This recipe uses the Jupiter Outback's ceramic stone to make pizza with a crisp bottom and bubbly crust. The lidded design of the BBQ means the inside gets far hotter than a conventional oven, so you get really impressive results. This recipe is for a 'white pizza' with an addictive creme fraiche base but of course, there are many other options. Don't worry if your pizza isn't perfectly round! It will still taste amazing.

METHOD:

1. Combine all the ingredients for the dough until you have a ball. Knead on a lightly floured surface for a few minutes, or until soft and smooth.
2. Lightly oil a bowl and put the dough in it, then cover and set aside somewhere warm-ish for 45 minutes, or until roughly doubled in size.
3. During this time, prepare your toppings. Combine the creme fraiche, garlic, a pinch of salt and a tablespoon of thyme leaves and set aside.



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METHOD CONTINUED:



4. Fry the pancetta until crisp, then set aside.

5. Cook the asparagus in boiling, salted water for 1 minute, then drain and refresh under cold water. Split each asparagus spear in half lengthways and set aside.

6. Grate the Parmesan, and set aside.

7. When you're ready to cook, place the ceramic pizza stone onto the Jupiter Outback BBQ and turn all the gas burners on to high heat. Close the lid and wait until the BBQ is very hot.

8. Split the dough into 4 equal pieces.

9. Working next to the BBQ, roll out one piece of dough, then place it quickly onto the pizza stone. Some may find it easier to use a round surface such as a frying pan to transfer the dough, while others may prefer to lay the dough directly onto the stone.



10. Carefully and quickly add your toppings and close the lid. Cook for 4-5 minutes, or until lovely and golden. Repeat with the other pizzas.



11. The cooked pizzas are lovely with some ground black pepper and extra thyme sprinkled over.

