



Cheesy Garlic Mushroom Pizza with Sage

Makes: 4 pizzas

Prep time: 20 minutes, plus overnight resting

Cook time: 20 minutes

For the dough:

500g '00' flour

2 teaspoons instant dried yeast

1 teaspoon salt

1 teaspoon caster sugar

320ml water

Polenta, for coating the base of the dough

For the topping:

25g butter, plus extra for frying the mushrooms

25g flour

250ml whole milk

50g blue cheese

300g mushrooms, sliced

This pizza has a classic garlic mushroom topping but there's a secret ingredient in the sauce underneath: a little blue cheese! This brings even more savoury depth to the pizza without being overpowering, although you could also add mozzarella.

Method:



1. Combine the flour, yeast, sugar and salt in a bowl. Add the water and mix to a dough. Tip onto a lightly floured surface and knead briefly - just until smooth.



2. Set the dough aside in a lightly oiled bowl, cover and allow to rest at room temperature overnight.

3. Heat up the milk in a saucepan until it's steaming but not boiling.



4. In a separate saucepan, melt the butter and add the flour, letting it cook out for a few minutes, stirring all the time. It's helpful to use a small whisk for this, if you have one. Add the milk a ladleful at a time, making sure each is incorporated before adding the next. Add the

A few sage leaves per pizza (or use thyme or parsley, but add the parsley when the pizza is cooked)
4 cloves garlic

Method Continued:



blue cheese and whisk until the sauce is smooth. Season with salt and pepper and set aside, covered.

5. Add a generous slice of butter to a frying pan and once melted, add the mushrooms. Cook, without stirring until the mushrooms have taken on some colour, then stir briefly and continue to cook until golden. Add the garlic and some salt and pepper and cook for 1 minute then set aside.

6. 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.

7. Sprinkle a pizza paddle or the back of a baking tray with the polenta. Divide the dough into four pieces and place one piece on the paddle or baking tray. Use your hands to gently stretch it into a 20cm circle, leaving a little bump for a crust at the edges. Don't worry if it isn't perfectly round!

8. Have all your toppings ready next to the barbecue before transferring the pizza dough. When you're ready, carefully move the dough onto the stone. This is best done fairly quickly!

9. Spread the dough with some of the cheese sauce, top with some mushrooms and the sage leaves. Close the lid and cook until the pizza is lovely and golden on the bottom, and beginning to brown on top.