



Crispy Parma Ham, Pineapple and Pickled Chilli Pizza

Makes: 4 pizzas

Prep time: 20 minutes, plus overnight resting

Cook time: 20 minutes

For the dough:

250g '00' flour

1 teaspoon instant dried yeast

½ teaspoon salt

Large pinch caster sugar

160ml water

Polenta, for coating the base of the dough

For the tomato sauce:

1 x 400g tin chopped tomatoes

2 cloves garlic, crushed or grated

Large pinch chilli flakes, or to taste

Large pinch sugar

Olive oil

This is a riff on the most divisive of pizzas - ham and pineapple! Perhaps this version can convert the ham and pineapple hater in your family? We think it's delicious.

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. The next day, make your tomato sauce. Heat a tablespoon of olive oil in a saucepan and gently cook the garlic for a minute or two, stirring. Add the tomatoes, sugar, chilli flakes and some salt and pepper and allow to cook on a low heat with the lid on for around 20 minutes. This can also be made the day before.

For the toppings:

1 buffalo mozzarella

8 slices Parma ham

1 tin pineapple chunks, drained

Chopped pickled chillies, to taste

Method Continued:

4. 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.

5. Crisp up your Parma ham briefly on the grill turning once, then set aside.

6. Sprinkle a pizza paddle or the back of a baking tray with the polenta. Divide the dough into two

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!

7. 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! Top with your tomato sauce, mozzarella, Parma ham, pineapple chunks and pickled chillies.

8. Close the lid and cook until the pizza is lovely and golden on the bottom, and beginning to brown on top. Repeat for the other pizzas.