



GARLIC CREME FRAICHE, ARTICHOKE & OLIVE TAPENADE PIZZA

Servings: makes 2 x 20cm pizzas

Prep Time: Overnight plus
20 minutes

Cook time: 5 minutes

FOR THE DOUGH:

250g '00' flour

1 tsp instant dried yeast

½ tsp salt

Large pinch caster sugar

160ml water

Polenta, for coating the base of
the dough

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. The garlic creme fraiche makes a perfect base for a white pizza, and is a great change from tomato sauce. The olive tapenade is very easy to make but you could always buy a jar of ready made tapenade instead.

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.

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FOR THE OLIVE TAPENADE

1 x 295g jar pitted kalamata olives (150g drained weight)
2 tsp capers
1 clove garlic
3 anchovy fillets
1 tsp red wine vinegar
3 tbsp olive oil

TOPPINGS

300g creme fraiche
2 cloves garlic, crushed or grated
10 pieces roasted artichokes from a jar
Small handful parsley leaves, chopped

METHOD CONTINUED:



3. Make the tapenade by placing all the ingredients in a blender and blending to a coarse paste.
4. Combine the garlic and creme fraiche and season with salt and pepper. Set aside.
5. 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.
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!
8. Spread the dough with the creme fraiche, add the artichokes and some tapenade and close the lid. Cook for 4-5 minutes, or until golden and puffy.
9. Add the parsley, some black pepper and serve. Repeat with the second pizza!