



## SALAMI, RICOTTA AND BASIL 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. This recipe uses a simple tomato sauce as a base, or you could use passata seasoned with a pinch of sugar and salt. Try mixing up the herbs too: we used basil but oregano would also be lovely.

### 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.

# SALAMI, RICOTTA AND BASIL PIZZA

## 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

## TOPPINGS

10 slices salami  
250g ricotta  
Basil or oregano

## METHOD CONTINUED:



- 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.
- 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.** 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!

- 6.** 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!
- 7.** Spread the dough with tomato sauce and add salami and ricotta. Close the lid and cook for 4-5 minutes, or until golden and puffy.
- 8.** Add the basil, some olive oil and black pepper, and serve. Repeat with the second pizza!