

Garlic & Mozzarella Pizza Bread

Makes 1

Hands-on Time 5 minutes

Cooking Time 9 minutes

Ingredients

- 1 portion of pizza base
- 25g unsalted butter (softened)
- 2 garlic cloves
- Pinch of salt
- 75g mozzarella (mini if available)

Equipment

- Small bowl
- Micro-grater
- Spatula
- Pastry brush

Method

- Preheat the oven to 220°C/200°C (fan)/425°F/Gas Mark 7.
- Prepare a baking sheet with a flour and semolina mix as per the pizza base recipe.
- Roll out the pizza base on a lightly floured surface and transfer to the baking sheet.
- In a small bowl, mix the butter, grated garlic, and salt.
- Brush the garlic butter mixture over the pizza base.
- Dot the mozzarella evenly over the top.
- Bake on a high shelf for 12 minutes until golden.

Enjoy!