

Mini Pizzas

Makes 8 mini pizzas or 2 x 20cm pizzas

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Ingredients

Bases:

- 250 g Mevalia Bread Mix
- 1/4 tsp Salt
- 1/2 tsp Dried yeast
- 1 tbsp Sunflower oil
- 300 g Lukewarm water

Topping:

- Tomato sauce
- 2 tbsp Olive oil
- 1 small Courgette, cut into rings
- 1/2 Aubergine, diced
- Red onion, peeled and sliced
- 1/2 Red, yellow and green pepper, cubed
- 8 Mushrooms, sliced
- 50g Basil



Method

1. In a large bowl mix together Mevalia Bread mix, salt and yeast. Add the oil and the water and beat with an electric mixer with beaters or in a large mixer with the K beater for 1½–2 minutes, until dough is smooth.
2. Grease 2 baking trays with oil or spray release, with a large spoon dipped in water place 8 spoonfuls onto the baking trays allowing space between each one, smooth off into a circular base.
3. Cover the trays with oiled cling film and put in a warm place to prove for 30–40 minutes or until doubled in size Preheat oven to 200°C/180°C Fan/ Gas Mark 6.
4. Heat the olive oil in a frying pan and add the vegetables, fry for 2–3 minutes to soften slightly.
5. Place 2 tsps of tomato sauce onto each base and divide the vegetables between the pizzas. .
6. Place in the preheated oven and cook for 12–15 minutes.

Credit to: Vitaflo

USEFUL TIP: Prepared pizzas can be frozen on the baking sheet, once frozen remove from the tray and place in a freezer bag. The pizzas can be cooked from frozen but allow to cook for 20 minutes

