



Tiny tomatoes on pizza

Recipe by Dillon Kesur



Serves 4



40 minutes (plus
overnight dough rest)

INGREDIENTS

The dough:

- 3 cups flour
- 1 ½ - 2 cups water (depending on how much your flour absorbs to make a supple but not wet dough)
- Pinch of salt
- ¼ tsp dry yeast

The pizza:

- Home-grown tomatoes or sweet small tomatoes from your local markets
- Buffalo mozzarella or plain mozzarella, torn into pieces
- Salt and pepper
- Optional – dried oregano (rigani)
- Olive oil
- Fresh basil

DIRECTIONS

- Mix all dough ingredients until it forms a dough. Leave on bench overnight or till doubled in size.
- Preheat oven to 250C.
- Cut off a piece of dough for whatever size pizza you want to make. Stretch the dough onto a lightly oiled tray, or roll out first before spreading dough on the pan with your fingers. Try to keep the sides of the dough thicker than the inside.
- Generously scatter as many tomatoes as you like. Cut the larger tomatoes to the same size as smaller whole tomatoes. Scatter the mozzarella pieces on top of the tomatoes. Sprinkle with salt and pepper, to taste, and oregano if wanted. Sprinkle olive oil over mixture.
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with Lucie Cutting
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- Bake on the lowest oven shelf for 5 minutes. Turn oven down oven to 220C and bake for another 5 minutes, then move to the highest shelf for a further 5 minutes. (The temperature may depend on your oven variables.) If you have a top grill element, you could use that for the last 5 minutes to caramelise the topping and crust.
- When cooked, I added fresh basil and olive oil, but these are both optional.



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