



READY TO COOK
BY HARRIS FARM

RAINBOW COLOURS PIZZA



PREP
10 min



COOK
20 min



SERVES
4

INGREDIENTS:

DOUGH:

- > 1 Cup Warm Water
- > 2 tsp Dry Yeast
- > ½ tsp Sugar
- > 1 Tbsp Olive Oil
- > 3 Cups Flour
- > 1½ tsp Salt

TOPPINGS:

- > 400g Tomato Basil Sauce
- > 360g Ricotta Cheese
- > 1 Red Capsicum
- > 1 Yellow Capsicum
- > 1 Green Capsicum
- > ½ Red Onion
- > 4 Tbsp Black Olives
- > 120g Rocket
- > 200g Mozzarella Cheese

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper

METHOD - GET COOKING!



1

Mix the **warm water, yeast** and **sugar** together. **Let it sit** for 5 minutes **until foam begins to form** on top of the water, then **add** the olive oil.

Sift the **flour and salt** in a **separate mixing bowl**. **Add** the **wet mix** to the **flour mixture** and use your hands to **combine until dough has formed**.

Place the **dough** on the **bench** and **start kneading** with the palm of your hands for 5 minutes **until well combined and elastic**. **Roll** into a **large ball** and **place** in a lightly **greased bowl**. **Brush** some oil on **top** of the dough, **cover** with clingwrap and **place** in a **warm location** for 45 minutes to 1 hour **until doubled in size**.

2

Meanwhile, **preheat** the **oven** to 200-220°C. **Slice** the **capsicums and red onions** into $\frac{1}{2}$ cm **strips**. **Drain** the **olives** and **set all aside**.

Use your fist to **remove excess air** from the risen dough. **Place** the **dough** on **bench**. **Roll** into a **long cylinder shape** and **cut** into 4 equal **pieces**. **Roll** each piece into a **discs** and **place** onto a lightly **greased tray**. **Rest** in a **warm location** once again for 30 minutes until they've doubled in size.

Stretch the **dough** on a **floured surface** until it's the size of a large dinner plate. **Pierce** around the **base** with a **fork** and **place** on a lined **baking tray**.

3

Spread some **ricotta cheese**, followed by a few spoonfuls of **tomato basil sauce**. **Top** with a few **pieces** of each **capsicum**, some **onion**, a **sprinkle** of **olives** and of **mozzarella cheese**. **Season** with a **drizzle** of **olive oil**, **salt** and **pepper**.

Cook in the **oven** for 12-15 minutes until **golden brown**. **Serve** rainbow pizza **hot** with a **side** of **rocket salad**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add any extra toppings of your choice.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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