

Courgette & Ricotta Pizza

Adapt this recipe to suit whatever ingredients you have leftover

Ingredients:

- [Barrett's Ridge Garlic & Herb Beer Bread Flour Mix](#)
- 330ml plain yoghurt
- 2-3 tablespoons olive oil
- 3 small courgettes, thinly sliced
- 1 small yellow pepper, thinly sliced
- 1 ear of corn with kernels removed
- [Superior Sea Salt](#) and [Rainbow Pepper](#) to taste
- 170g Mozzarella cheese, shredded
- 100g Ricotta cheese
- Olive oil for drizzling

Method:

1. Preheat oven to 180°C
2. Place the courgette, peppers and corn into a bowl and toss with 1 tablespoon olive oil and sprinkle with salt and pepper.
3. In a large bowl, combine the Beer Bread mix with yoghurt and mix with a rubber spatula or wooden spoon until its mostly combined.
4. Transfer to a well floured surface and knead for 3-4 minutes or until the dough is smooth. Then roll out the dough into the desired pizza shape.
5. Sprinkle the dough with mozzarella and scatter the courgette, peppers and corn mix over the pizza evenly.
6. Place the pizza in the oven and bake for 20-25 minutes or until the cheese is melted and the crust is golden. Then remove from the oven and top with the ricotta and a drizzle of olive oil and serve.

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