



## Fold Over BBQ Mushroom Pizza

**3 tsp instant dried yeast**

**2 tbs olive oil**

**3 cups plain flour**

**1 large brown onion, finely chopped**

**400g button mushrooms, chopped**

**½ bunch silverbeet, shredded**

**200g ricotta, crumbled**

**½ cup tomato passatta sauce**

- 1.** Combine 1 cup warm water, yeast, pinch of salt and 1½ tbs oil in a large bowl. Add flour and mix well. Knead on a floured surface for 8 minutes until elastic. Cover and set aside for 15 minutes.
- 2.** Meanwhile, heat remaining oil in a large frying pan over high heat. Add onions and mushrooms and cook for 8-10 minutes until liquid has evaporated.

### Makes 4

Transfer to a bowl, cool for 5 minutes. Add silverbeet and ricotta, toss to combine.

- 3.** Preheat flat barbecue plate on high. Cut the dough into four and roll each piece out to a rectangle 20x30cm. Spread passatta evenly over each piece of dough. Pile one quarter of the filling onto half of each piece of dough. Fold the dough over the filling and press edges to seal.
- 4.** Spray both sides of pizzas lightly with oil. Reduce barbecue heat to medium, place pizzas on the plate, close the hood and barbecue for 5-7 minutes each side until crisp. Cut into pieces and serve with lemon.