



Pimp My Vegan Pizza

READY IN: **2 HR 30 MINUTES**
DIFFICULTY: **HARD**

Ingredients:

- 200g White Bread Flour
- 1 1/2 tsp Fast Action Yeast
- 1 tsp Caster Sugar
- 1 tsp Flaked Sea Salt
- 125ml Warm Water
- Olive Oil
- 1 Small Onion
- 2 Garlic Cloves (crushed)
- 400g Tin Chopped Tomatos
- 1 tsp Dried Oregano
- 1/2 red or yellow Pepper (seeds removed)
- 1/2 Courgette
- 100g Chesnut Mushrooms
- 100g Artichoke
- 4 tsp Ground Almonds
- 14-16 Green or Black Olives
- Fresh Basil

Method:

- 1.** Sift the flour into a large bowl and stir in the yeast, sugar and sea salt. Stir the water into the flour with a large wooden spoon until the dough comes together and forms a soft, spongy dough.
- 2.** Transfer the dough to a work surface and knead for **5 minutes** until smooth. (the dough will feel very sticky to begin with). Place in a greased bowl and cover with lightly oiled cling film. Leave in a warm place for about an hour or until doubled in size.
- 3.** While the dough is rising, make the tomato sauce. Heat **2 tablespoons** of the olive oil a frying pan and fry the onion over a low heat for **5 minutes**, or until softened and lightly browned. Stir regularly and add the garlic for the last minute of cooking time.
- 4.** Tip the tomatoes into the pan and add the oregano. season with salt and pepper. Place over a fairly high heat and cook for **8-10 minutes**, or until the sauce is very thick, stirring constantly. Remove from the heat and leave to cool.
- 5.** Divide the dough into two even pieces, form into balls and flatten slightly. Using a floured rolling pin, roll each dough ball out on a well-floured surface until around **25cm/10in in diameter** - large if you like a very thin and crispy pizza.
- 6.** Place the dough onto two baking trays, each lined with non-stick baking paper. Spread the tomato mixture, leaving a **1.5cm** border around the edge. Leave to prove for **30-40 minutes**.
- 7.** Preheat the oven to **250C/220 Fan/Gas Mark 8**. Arrange pepper, courgette, mushroom and artichoke over the pizzas. Sprinkle with the ground almonds and top with the olives.
- 8.** Bake for **9-10 minutes**, or until the vegetables are just cooked and the dough is golden brown. Garnish with lots of fresh basil leaves and drizzle with a little more olive oil before serving.