Basic pizza dough

*Make* 1 base

**Ingredients**

2 tablespoons olive oil  
1 teaspoon salt  
2 ¾ cup plain flour  
1 1/2 teaspoons dried instant yeast

**Method**

1. Place oil, salt, flour, yeast and 1 cup warm water in a processor. Process until dough just forms.
2. Turn out onto a lightly floured surface. Knead for 5 minutes or until smooth and elastic. Place dough in a large, oiled bowl. Cover and set aside in a warm place for 45 minutes or until doubled in size.
3. Using your fist, punch down centre of dough. Knead for 20 to 30 seconds or until smooth. Roll out to form a 32cm round pizza base, if making traditional pizza (see note).
Potato pizza

Ingredients

6 garlic cloves, skin on, lightly crushed
2 tbs chopped mixed herbs (such as rosemary and thyme)
450g potatoes, thinly sliced
4 tbs olive oil, plus extra to grease

Method

Place dough on the tray. Place garlic, herbs and remaining oil in a bowl and brush a little over the pizza base. Arrange the potato, overlapping, on top, then brush with more oil.

Scatter the garlic over the pizza and bake for 35-40 minutes until golden. Drizzle with any remaining oil.
Caramelised pumpkin pizza

Ingredients

40g unsalted butter
1/2 pumpkin, cut into 1cm cubes
1/2 cup (125ml) chicken or vegetable stock
1 tbs dark brown sugar
100g baby spinach leaves
125g mozzarella cheese, shredded
Olive oil, to drizzle

Method

1. Heat the butter in a large frypan over low heat, add the pumpkin and cook gently, stirring occasionally, until just tender. Add stock, 1/4 cup water and the sugar, then bring to a simmer and cook for 5 minutes or until most of the liquid has evaporated and pumpkin has caramelised. Add the spinach and stir until just wilted.
2. Preheat the oven to 200°C.
3. Scatter pizza base with pumpkin mixture, top with mozzarella and thyme, then drizzle with oil. Bake for 10 minutes or until base is crisp and cheese is bubbling. Cut into wedges to serve.
4. This recipe makes 2 large pizza bases