

# Sophie's Favourite Mini Piemaker Pizzas

Recipe from Sophie, from the Pinnacle Foundation's finance team

## INGREDIENTS:

1 1/3 cups plain flour, plus extra for dusting  
7g sachet dry yeast  
1/4 teaspoon caster sugar  
Pinch of salt  
2 tablespoons extra virgin olive oil  
1/4 cup pizza sauce  
1 1/4 cups grated mozzarella  
80g smoked ham, torn into pieces  
Fresh basil leaves

## METHOD:

### Step 1

Combine the flour, yeast, sugar and salt in a large bowl and form a well in the centre. Whisk the oil and 1/2-2/3 cup warm water in a jug. Pour into the well.

Using a wooden spoon, stir until combined. The dough will be sticky in consistency.

Turn dough out onto a floured surface. Knead for 8 to 10 minutes or until dough springs back when pressed.

### Step 2

Roll out dough until it is about 5mm thick, and using a 7cm round cutter cut 12 circles.

Turn on the pie maker. Line the holes of the pie maker with dough rounds, pushing in to come 3/4 up the side of each hole.

### Step 3

Spread pizza sauce into the bases. Sprinkle with a little of the mozzarella. Top each with ham and sprinkle with some more cheese. Bake for 10 – 12 minutes or until bases are golden and cheese is melted. Carefully transfer to a wire rack to cool and top with the basil leaves.

These can be eaten while still fresh and hot, or when cool on your picnic!

## *Sophie's note*

"You can substitute the ham for smoked salmon or haloumi cheese. Yummy!"



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