

Chicken Sausage Pizza

Serves: 4
Prepare: 30 Minutes
Cook: 15 Minutes
Difficulty: easy



Ingredients

For The Pizza Dough

- 1kg strong bread flour
- 1 tbsp fast action yeast
- 600ml warm water
- 2 tsp caster sugar
- 4 tsp salt
- 100ml olive oil

For The Pizza Sauce

- 150g plum tomatoes, halved
- 1 tbsp dried thyme
- 1 tbsp dried oregano
- 2 tbsp fresh basil, chopped
- 1 garlic clove, roughly chopped
- 2 tbsp olive oil

For The Toppings

- 6 x [coombe farm organic chicken sausages](#)
- 200g monterrey jack cheese, grated
- 100g mozzarella, ripped
- 1 small red onion, sliced
- chillies/ red peppers, sliced thin (optional)

Method

For The Pizza Dough

1. To make the dough, fill a jug with 600ml warm water and add the yeast and sugar. Mix and leave for 10-15 minutes until it starts to froth.
2. In a large bowl, add the flour and salt. Make a well in the middle then pour in the water/yeast mix, followed by the olive oil.
3. Combine with a spoon and then turn out onto a well-floured surface and knead by hand for 5-10 minutes. Return the dough to an oiled bowl and cover until doubled in size then place in the fridge for a minimum of 12 hours to a day for a seriously good dough.
4. When you are ready to make the pizza, remove the dough from the fridge 4 hours in advance before shaping it into 4 balls. Bench rest until you are ready to make the base by either shaping into a circle by hand.

For the Pizza Sauce

1. Preheat oven to 180c.
2. Cut the tomatoes in half and place them in a roasting tin. Cover with herbs, chopped garlic, and olive oil then place in the oven for 45 minutes.
3. Remove the roast tomatoes from the oven and transfer the mix to a food processor. Add the fresh basil then process until smooth.
4. Pour the sauce into a container and cover until ready. If you make this in advance, allow to cool, then store in the fridge.

To Make The Pizza

1. Preheat oven to as high as it goes (mine sits at around 240c). If you have a pizza oven then even better.
2. Add the sausages to a frying pan with a drop of oil and brown them for 5 minutes. Once cooked, remove sausages from the pan and cut them into discs.
3. Shape the pizza dough into a 12-inch base and transfer to a pizza stone or round baking tray. Spoon on the tomato sauce and top with sausages, cheese, and sliced onion. Go wild with whatever toppings you want or keep it simple.
4. Place the tray on the top shelf and cook for 10-12 minutes.
5. Remove from oven, cut into portions and serve hot.