



SWEET PIZZAS!

Recipe created by **Genevieve Taylor**: Food Writer, Food Stylist & Napoleon Ambassador
Watch this video at: napoleongrills.co.uk/genevieve-taylor



Sweet Pizzas!

Serves: 8

WHAT YOU NEED

500g **bread flour**, plus a little for kneading
1 tsp **instant yeast**

50g diced **butter**
300ml **warm water**

SUGGESTED TOPPINGS, PER PIZZA:

Fig, Honey & Ricotta - a few slices of ripe fresh fig, a drizzle of runny honey and a few teaspoons of ricotta
Peach, Raspberry & Mascarpone - a few slices of ripe peach, half a dozen raspberries and a few teaspoons of mascarpone
Nutella, Marshmallow & Hazelnut - a tablespoon of Nutella, a handful of mini marshmallows and a few chopped hazelnuts

WHAT TO DO: IN THE KITCHEN

1. Add the bread flour, yeast and diced butter to a mixing bowl - stir well until combined. Gradually pour in the warm water, mixing as you go to bring it together as a rough ball. Tip onto a lightly floured worktop and knead together for a good 10 minutes until you have a smooth elastic ball of dough.
2. Place into a lightly oiled, clean bowl and cover with a clean tea towel or cling film. Leave to rise for an hour.

WHAT TO DO: AT THE BARBECUE

1. Fire up the burners on the barbecue to a high heat and leave to get to temperature whilst you shape the dough. Have all your fillings prepared and ready in bowls by the barbecue so they are ready to go - this is a really quick recipe once you get cooking.
2. Lightly oil a baking sheet and tip the dough onto it. Knock down the dough and use a knife or dough cutter to cut into 8 even sized pieces.
3. Once the grill bars are really hot (about 10 minutes), you can start to cook the pizzas
4. Take a ball of dough and roll it out on the oiled surface to a circle about 15cm. Lay directly on the grill bars and leave to cook for a couple of minutes. You can roll out another ball of dough and start cooking it but don't try and cook more than 2 at a time as they cook so quickly it's better to cook in batches.
5. Once the pizza base is crisp remove it to a plate or board and turn it over so its cooked side up. Spread your chosen fillings out onto the cooked side - try not to overload or it will become unwieldy and there will be a danger of the fillings oozing off the base and burning on the grill.
6. Slide the pizza back onto the grill bars using a fish slice and shut the lid of the barbecue. Leave to cook for another minute or two, just enough time for the toppings to melt and heat up.
7. Slide onto a plate and leave to cool for a minute or so before eating!