

## CHRISTMAS PIZZA

Serves 4

Per serving: 395 calories, 3.5% fat

Prep time: 10 mins

Cook Time: 35 mins

## INGREDIENTS

*For the pizza base:*

225g strong white bread flour

1 tsp salt

15g fresh or 2 tps dried yeast

150ml warm skimmed milk

*For the topping:*

1 red onion, finely chopped

2 garlic cloves, crushed

300ml tomato passata

1 tbsp freshly chopped sage

1 red pepper, deseeded and finely diced

200g low-fat sausage meat

1 tbsp caramelised onion chutney

25g Reduced fat mozzarella cheese, grated

20g Stilton cheese, crumbled

## METHOD

1. Preheat the oven to 200°C, 400°F, Gas Mark 6. Place the flour and salt into a large mixing bowl making a slight well in the centre. Dissolve the yeast in the milk, add to the flour and mix together with the blade of a round-ended knife, adding more liquid if required. Turn out onto a floured surface and knead well to form a soft dough. Cover with a damp cloth for 10 minutes.
2. In a preheated non-stick pan dry-fry the onions and garlic for 2 - 3 minutes until soft, add the passata and sage and simmer for 4 - 5 minutes to reduce the liquid, allow to cool. Mix together the sausage meat and chutney, then roll into small hazelnut-sized balls.
3. Knead the dough again. Roll it out into a large circle and place on a non-stick baking tray or pizza pan. Spoon the tomato mixture over, leaving a border around the edge. Scatter with the pepper and sausage balls and sprinkle with both cheeses. Bake near the top of the oven for 20 minutes. Serve hot with a tossed salad.
4. Chef's tip: Make the sausage meatballs small so they cook quickly

