

Boerewors Pizza



Makes one large pizza 4-6 servings

1 packet (±600g)	Ouma's boerewors
1	Red Onion, cut into slices
2	Garlic cloves, chopped roughly
240 g	Sundried tomatoes in olive oil vinaigrette, chopped roughly
10 ml	Sugar
TT	Salt and Pepper
50 g	Tomato Paste
300 g	Mozzarella cheese
5 ml (1 tsp)	Dried Oregano
1 packet	Ready-to-use yeast dough
Olive Oil	to sprinkle over
Rocket leaves	for garnishing

Preheat the oven to 180 °C

Method:

1. Pan-fry the Ouma's boerewors, turning halfway through cooking. Set aside, and once cooled, cut into wheels.
2. Sauté the onion and garlic in the oil until soft but not brown.
3. Add sundried tomatoes and some of the tomatoes' vinaigrette when it becomes dry.
4. Add the sugar, season with salt and pepper to taste and remove from the heat.
5. Sprinkle a clean working surface with some cake flour and knead the dough.
6. Roll the dough out into a rectangular to fit onto a baking plate.
7. Spray the baking tray with a non-stick baking spray.
8. Place the rolled-out dough onto the baking tray.
9. Spread the tomato paste over the dough and cover the dough then with the sundried tomato mix.
10. Arrange the Ouma's boerewors on top of the bread.
11. Sprinkle some cheese, olive oil, oregano and salt and pepper over.
12. Bake in a pre-heated oven for 20-25 minutes or until cooked through and cut into squares.

LUNCHBOX RECIPES WITH OUMA'S BOEREWORS

