



## WILD PIZZA ON THE GRILL

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### A TASTY AND EASY SUMMER DISH

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It was an experiment making this Wild Pizza on the grill, but it ended up being perfectly crispy! We're always up for a good homemade pizza. Just sprinkle with your favorite topping and it's a winner dinner! Remember, if you're not into rocket, leave it. If you don't like fresh tomatoes leave them as well. But "Houston, we have a problem!" if you do not like wild meat!

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### Ingredients

#### For the Dough:

- 500g plain flour, plus extra for dusting
- 1 tsp salt
- ½ tsp dried yeast (not fast-action)
- 400ml warm water
- Oil, for greasing

#### For the Tomato Sauce:

- 1 tablespoon extra-virgin olive oil
- 2 cloves garlic minced
- 1 tsp fresh thyme
- 60 ml red wine
- 800 g canned crushed tomatoes
- 150 g tomato paste
- Salt and black pepper

#### Pizza Toppings:

- Grilled summer buck (sliced)
- Mozzarella cheese
- Fresh tomatoes
- Rocket
- Parmesan shavings

### Method

Start with the dough. Put the flour and salt in the bowl and mix the yeast into the water. Now, slowly pour in the liquid. Knead for 10 min until the dough is shiny. Don't be tempted to add too much flour as the dough is quite sticky. Once the gluten are activated it will form a nice dough.

Next, pour some oil down the sides of another bowl and place the dough in it. Turn it around so that it is lightly coated in the oil. Cover tightly with cling film and a tea towel. Place in a warm spot and leave until the dough has doubled in size.

In the meantime, chop up the toppings and prepare the tomato sauce. For the sauce, heat the olive oil in a pot and sauté the garlic and thyme for 1 min. Add red wine and simmer for another minute. Add remaining ingredients, stir, cover, and simmer on low for about 5 min. Season with salt and pepper to taste.

Now, we assemble the pizza. Place the pizza on a floured baking sheet (with no edge). When cooking on a charcoal barbecue, let the coals turn grey first. Slide the dough onto the grill, close the lid and give it three to four minutes. It is ready when the bottom has light brown stripes. Use tongs to pull the dough off and turn it upside down.

Now, assemble the pizza with the toppings of your choice and place back on the grill, uncooked-side down, and shut the lid. Give it another three to four minutes. Last, add the rocket and the parmesan.

Happy cooking & Bon appétit.