



SERVES 4

VEGAN MUSHROOM PIZZA

INGREDIENTS:

For the dough:

500g strong white bread flour,
plus extra for dusting
1.5 tsp fine salt
1/4 tsp dried yeast
300ml water

For the white sauce:

350g silken tofu
2 tbsp soy milk or almond milk
25g nutritional yeast
1 clove garlic, peeled
Juice of half a lemon
Pinch salt

For the mushroom topping:

Olive oil
800g mixed mushrooms,
thickly sliced
2 cloves garlic, peeled and crushed
Small bunch parsley, finely chopped
Salt and pepper

300g vegan mozzarella, grated or diced

Semolina for dusting

METHOD:

The day before, put the flour in a large bowl add the salt and yeast (on opposite sides of the bowl so they don't touch) then quickly everything mix everything together with your hand. Make a well in the centre, pour in the water and mix to form a rough dough. You don't have to knead it, just make sure there's no pockets of dry flour left. Cover with cling film and leave at room temperature (around 18C) for 16-18 hours.

The next day turn the dough out onto a lightly floured surface and give it a quick couple of folds then divide into 4 equal pieces. Roll each into a tight ball then transfer to a tray dusted with flour. Dust with a little more flour then cover and leave to prove for 2 hours.

For the sauce, put all of the ingredients into a liquidiser and blend until smooth.

Lay a pizza stone on the centre grill and set all three burners on the barbecue to the highest heat.

Lay a heavy-based frying pan or roasting tin on the grill to the side of the pizza stone to heat, then add a splash of oil. Add the mushrooms, give them a quick stir then close the lid and leave for 10 minutes. Add the garlic, fry for another couple of minutes then remove from the heat and stir in the parsley. Close the lid on the barbecue and leave to heat.

Working one at a time, shape the dough into rounds on a floured surface then transfer to a pizza peel dusted with semolina. Spread the top of the dough with the sauce then top with a handful of mozzarella. Spoon the mushrooms over the top then sprinkle over a little more mozzarella. Drizzle with a little oil and season with a pinch of salt.

Quickly open the barbecue, slide the pizza onto the stone then immediately close the lid again. Leave to cook for 5 minutes then slide onto a board and leave to stand for a couple of minutes before slicing. Repeat with the remaining dough and toppings.