



Potato, Pork Sausage and Honey Pizza

EASY • 35 MINS

Who knew crunchy, fresh pizza dough was so easy to make? Try this 2-ingredient homemade pizza dough for a quick and easy meal that's better than takeaway.

Now, for the toppings! We've opted for a mix of potato, fennel, rosemary, honey and sausage, but the options are endless. Take a look in your fridge and pantry and see what fun combinations you come up with.



SKILL LEVEL
Easy

PREP TIME
25 mins

COOKING TIME
10 mins

SERVINGS
2

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Ingredients

Dough

- 1-1½ cups SR flour
- 1 cup Greek yoghurt

Topping

- 1 clove garlic, finely grated
- 3 Tbsp extra virgin olive oil
- 1 small potato, sliced very thinly
- 1 pork sausage (approx 80g), casing removed
- 90g ricotta
- 3 Tbsp **Capilano Pure Honey**
- ½ tsp fennel seeds, toasted and lightly crushed
- Fresh rosemary leaves, to garnish
- Sea salt, to taste

Method

1. Combine garlic and oil and set aside.
2. Mix flour and yoghurt until a soft dough forms. Add more flour if the dough is sticky. Knead for 30 seconds, then rest for 15 minutes.
3. Preheat the oven to 240°C. Place a large baking tray or a pizza stone into the oven to heat.
4. Dust work surface with flour and roll the dough to a 35cm diameter. Transfer the pizza base to either a wooden board.
5. Brush pizza base with half of the garlic oil, then arrange sliced potato over the base in a single layer. Brush each piece of potato with more oil.
6. Pinch off small chunks of the sausage filling and drop them onto the potato, then crumble the ricotta over the base.
7. Carefully remove preheated tray or pizza stone from the oven and transfer the assembled pizza onto the hot tray/stone.
8. Drizzle over the remaining garlic oil and bake the pizza for 10 minutes, or until the crust is golden.
9. To serve, drizzle over extra honey and scatter with the toasted fennel, fresh rosemary and sea salt.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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