

HOW TO USE · PIZZA SEASONING

PIZZA-NIGHT MARGHERITA-STYLE

Seasoned in the sauce, over the cheese and again on the way out.

SERVES	PREP	COOK
2–3	20 min	10 min

INGREDIENTS

- 2 x 30 cm pizza bases, or 500 g pizza dough (2 balls)
- Pizza Seasoning: 3 tsp in total (1 tsp in the passata, then ¾ tsp over the cheese and ¼ tsp to finish on each pizza)
- ½ cup (125 mL) passata
- 200 g grated mozzarella
- Fresh basil, olive oil, and flour or semolina for dusting



METHOD (oven)

1. Put a pizza stone, steel or upturned tray in the oven and heat to 240°C fan-forced (or as hot as it goes) for 30 minutes.
2. Stir 1 tsp of the seasoning into the passata.
3. Stretch the dough to 30 cm on baking paper dusted with flour or semolina.
4. Spread on a thin layer of sauce, leaving a 2 cm border. Add the mozzarella and sprinkle ¾ tsp of the seasoning over the top of each pizza.
5. Slide onto the hot stone and bake 8–12 minutes, until the crust is golden and the cheese is bubbling.
6. Finish each with ¼ tsp more seasoning, a drizzle of olive oil and basil. Rest 2 minutes, then slice.

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AIR FRYER METHOD

180°C · 4-6 min

Mini pizzas, because a 30 cm base won't fit

1. Heat the air fryer to 180°C. Lightly spray the basket with oil.
2. Spread passata on small pita or Lebanese bread rounds that fit the basket. Top with mozzarella and a pinch of seasoning.
3. Cook 1–2 at a time, not crowded, for 4–6 minutes until the cheese bubbles and the edges crisp.
4. Add a little more seasoning as they come out.

BBQ / GRILL OPTION

250–300°C · 5–8 min

Pizza on the BBQ with a pizza stone

1. Set a pizza stone on the grill of a hooded BBQ. Heat on high for 20–30 minutes, lid down, until 250–300°C.
2. Build the pizza on baking paper as in the main recipe, then slide it onto the stone.
3. Close the lid and bake 5–8 minutes, turning once, until the crust is golden and the cheese is bubbling.
4. Finish with a little more seasoning.

SMOKER OPTION

160–180°C · 15–20 min

Smoked garlic-butter flatbread

1. Mix 80 g soft butter with 1½ tsp Pizza Seasoning. Spread over 2 flatbreads or pita.
2. Smoke at 160–180°C with a light wood such as apple or cherry for 15–20 minutes, until the butter melts and the edges turn golden.
3. Add grated cheese for the last 5 minutes if you like. Slice and serve.

OTHER WAYS TO USE IT

- → Garlic bread: mix 80 g soft butter with 1½ tsp seasoning, spread on sliced bread, add cheese and bake at 200°C fan-forced for 8–10 minutes.
- → Stir through tomato pasta sauces or pasta bakes.
- → Sprinkle over hot chips, wedges, roast potatoes or corn.

SALT This blend already contains salt, so taste before adding any more.