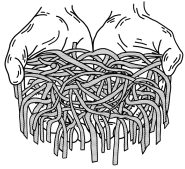


Real Pasta



# Lamb & Puttanesca Pizza

Recipe from  
Real Pasta

Cook Pizza from Scratch with Real Pasta's go-to Pizza dough!

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

## Method

-Combine water, yeast & sugar in a bowl and stand for 5 mins to dissolve the yeast.

-Place flour & salt in a large bowl, add water and mix vigorously with a wooden spoon. When it forms a shaggy dough, get your hands in and knead it for a good 5 mins or so until it forms a smooth dough.

-Oil a large bowl, pop dough inside and cover with glad wrap. Leave in a warm place to rise for 45 mins - 1 hr

-While dough is rising, prepare your lamb. Sear it in a hot pan but don't cook it through as it will be going back in the oven with the pizza & you don't want it to go dry.

-Once dough has risen nicely, gently knock it to release some of the air and divide into 2 or 3 portions, roll out into whatever shape your heart desires.

-Spread generously with puttanesca sauce, spinach, lamb and most importantly cheese. Throw in the oven at at least 200c for roughly 15-20 mins. Enjoy!

## Ingredients

1 jar Real Pasta Puttanesca sauce

6 lamb cutlets

Spinach

Your fav cheese. Heaps of it.

3 1/2 C plain flour

1 3/4 tsp sugar

1 3/4 C warm water

1 3/4 tsp dry yeast

1 3/4 tsp salt

"Lamb Cutlets are amazing on this Pizza but any kind of Lamb will also work!"



"Want a Puttanesca Pizza without needing to make the dough? Try Kohkoz Pita Bread as a delicious alternative base!"

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