



Beer Pizza Dough - no yeast needed



Ingredients

- 3 cups All Purpose Flour
- 1 ½ tsp. Baking Powder
- 1 ½ tsp. Salt
- 1 ½ tsp. Sugar
- 1 cup Beer (Pilsner, Indian Pale Ale or malty beer)
- 3 tablespoons olive oil

Note: If you are not using beer, use one sachet of brewer's yeast and 1 cup of warm water (body temperature).

tbsp = tablespoon

tsp = Teaspoon

ml = milliliter



Directions

1. Add the flour, baking powder, salt and sugar to a medium-sized mixing bowl. Whisk together with a fork.
2. Add the beer of your choice and the olive oil to the flour mixture. Stir with a fork until combined, the dough will leave the sides of the bowl. If the dough is still too wet, slowly add more flour until the desired result.
3. Transfer the dough to a floured surface and knead the dough until it becomes a smooth ball. This will only take a few minutes of effort.
4. Cover the dough ball with plastic wrap and leave it to rest for at least 10 minutes. (We left the dough to rest overnight.)
5. Stretch the dough with your hands making a rectangular shape that should fit your Chef Grill Plate.
6. Preheat the oven to 200 degrees C. Add 1 tablespoon of olive oil to the grill plate and add the pizza dough. Poke holes all over with a fork to keep the dough from puffing up. Bake for 3-4 minutes until the bottom of the dough is golden brown and crispy.
7. Flip the dough over and add the tomato pesto, toppings and cheese.
8. Bake for about 10 minutes until the bottom crust is brown and crispy and the cheese has melted.
9. Transfer the pizza to a cutting board and slice.
10. Enjoy.

NOTE: Different beers create different flavour profiles. The lighter the beer, the less likely there will be a noticeable flavour. A bitter beer or beer with a strong flavour (like a pilsner or bitter pale ale) may be more noticeable. A stout may create a strong flavour but will also affect the colour of the pizza base. It's best to experiment and have fun!

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