



# LAMB SAUSAGE TRAY PIZZA WITH FETA, TOMATO & MINT

Lamb sausage is beautifully spiced and incredibly juicy when it is kissed with high heat. Removing the casing makes it easy to roll into small balls - very versatile for any kind of meatball recipe, but perfect as a pizza topping! Buy your ready-made pizza base at your local supermarket, or effortlessly roll your own with store-bought dough.

## INGREDIENTS: (SERVES 3-4)

500 g store-bought bread dough (or 1 XL rectangular par-cooked pizza base)  
125 ml (½ cup) pizza base sauce\*  
300 g mozzarella cheese, coarsely grated  
300 g lamb sausage, casings removed and rolled into small balls  
200 g mixed tomatoes, finely sliced  
200 g feta, crumbled  
a handful fresh mint and/or basil leaves

## To make your own pizza base sauce:

30 ml (2 tablespoons) olive oil  
1 clove garlic, finely grated  
1 can whole tomatoes, pureed to a smooth pulp  
15 ml (1 tablespoon) tomato paste  
5 ml (1 teaspoon) sugar  
salt & pepper, to taste

## METHOD:

Preheat your oven to 230°C and remove the racks from the oven. Line a large rectangular tray with non-stick baking paper (or dust it generously with flour). On a lightly floured surface, roll out the proofed dough to a rectangle that fits snugly in your pan, then transfer the dough to the pan. Use the back of a spoon to spread the surface evenly with the sauce, leaving a thin strip clear on the edges. Arrange the mozzarella on top, then top with some sliced tomatoes, sausage balls and feta. Bake for 15-20 minutes until the edges turn dark and the cheese bubbles all over. Remove, transfer to a wooden board, slice and scatter all over with mint/basil. Slice and serve warm.

## Pizza base sauce method:

In a small saucepan, heat the oil and briefly fry the garlic until lightly golden. Add the pureed tomatoes, paste, sugar, salt & pepper, and stir. Bring to a simmer over low heat, then cook for about 10 minutes until fragrant and slightly thickened.