



The Pampered Chef®
Mediterranean Hummus Pizza
Recipe

1 tablespoon olive oil, plus extra for greasing
2 packets (145 g each) pizza base mix
200-250 ml warm (hand hot) water
1 clove garlic, pressed
1 can (400 g) artichoke hearts, drained and quartered (about 240 g drained weight)
2 plum tomatoes
1/4 red onion
4- cm piece cucumber
25 g pitted black olives (drained weight), drained and patted dry
1 tub (200 g) hummus
1 packet (150 g) feta cheese cubes with herbs and olive oil, drained

1. Preheat oven to 200°C/fan 180°C/Gas 6. Lightly grease **Medium Bar Pan** with olive oil using **Chef's Silicone Basting Brush**; set aside. Place pizza base mix (both packets) in **Stainless 4-litre Mixing Bowl**. Add enough warm water, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared bar pan; roll dough out to cover base of pan using **Baker's Roller®**. Gently ease dough 2 cm up edges of pan using fingertips, so that edges are higher than base. Combine 1 tablespoon olive oil and the garlic pressed with **Garlic Press** in **(250-ml) Prep Bowl**; brush evenly over pizza dough base and sides. Set aside in warm place 15 minutes.
2. Meanwhile, cut artichoke quarters in half widthways on **Cutting Board** using **Utility Knife**; set aside. Cut tomatoes in half lengthways; remove seeds using **Core & More** and dice flesh. Thinly slice onion. Slice cucumber; cut into quarters. Coarsely chop olives in **Food Chopper**.
3. Bake pizza base 16–18 minutes or until golden brown and fully cooked through. Remove pan from oven to **Stackable Cooling Rack**. Spread hummus evenly over hot pizza base using **Small Spreader**. Arrange artichokes, tomatoes, onion, cucumber and olives over hummus. Crumble feta cheese evenly over top. Cut pizza into portions with **Pizza Cutter**; serve hot or cold using **Mini-Serving Spatula**.

Yield: Serves 4

Cook's Tip: This recipe serves 12 as a party appetizer or serves 8 as a starter.

If you can't find feta cubes with herbs and olive oil, use 130 g diced plain feta cheese mixed with

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2 teaspoons olive oil and 1/2 teaspoon dried mixed herbs instead.

Artichoke hearts are available in cans or jars; sometimes they may also be available from deli 16 magnificent main meals counters of large supermarkets.

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