



10 minutes



1 Day



20 minutes



Easy



PIZZA DOUGH DIPPERS

Ingredients

For the dipping

- 1 Artisanal Pizza Dough Disc, defrosted and proofed
- 4g Origanum
- Salt
- Olive oil

For dipping

- 2 x 125g Blocks of brie cheese
- 20g Almonds, toasted
- 2g Thyme
- 30g Honey

Method

For the pizza dough sticks

1. Remove the prepared dough from the fridge and allow to come to room temperature.
2. Preheat the oven to 210°C.
3. Roll the pizza into a large rectangular shape, approximately 1 cm thick.
4. Cut the dough into long thin strips and place on a lined baking tray.
5. Mix the olive oil with the origanum and brush the top of the strips.
6. Bake for 10 minutes, until the pizza sticks are light and golden brown.

For the dipping

1. Place the brie in an oven safe dish.
2. Bake at 180°C for 10 minutes until the cheese has melted.
3. Pour the honey over the brie and top with almonds and thyme.

Serves 4 Portions