

By HELEN K - DMC	
Seriously Spicy Beef Pizza	

2305 BB

*The whole family are going to love this!*

- A This [seriously] Spicy Beef Pizza is great family fun to make, as well as to eat! Not only that, making it will save you a whole lot of money – and you'll know EXACTLY what's gone into it – whether you stick to the recipe or you don't!
- B The pizza base could hardly be any easier - it's made from Cotswold Pan Bread – while the topping is seriously spicy. This pizza lives up to its name – that's how we like it in this household! You can adjust the quantities if you prefer a less spicy topping - the same goes for the quantity of cheese (although, really, why would want to reduce it?!!)



- C **DESCRIPTION:**  
A seriously spicy pizza, packed with tangy flavours. You'll never go back to takeaway pizzas after this!

1 **METHOD:**

**BASES:**

For the pizza bases, you'll need to make a batch of [Cotswold Pan Bread](#). Depending on how thinly you roll out the bases, one batch of bread [made with 8oz of white flour] will give you two pizza bases - and a few Pan Breads, too.

These pizza bases are smaller than bought pizzas, which makes them easier to work with. My trick is to pile the pizzas high, loading them with lots of topping!

An advantage of smaller bases – piled high with topping – is that two fit onto each baking tray, so two pizzas can go into the oven at the same time.

After making the Pan Bread dough, ideally leave it in the bowl for 2-30 minutes to allow it to rise a little.  
Divide the dough into two batches.  
Roll out each batch on a floured surface as thinly as possible  
[remember it will need to fit onto your baking tray, so don't make it TOO large!]

Place a bowl or plate on the dough and cut around it to get a round base.  
Cook the bases in the same way as Pan Bread – in a frying pan! – for about five minutes each side until browned. The bases will have risen in the frying pan.  
Place the bases on the baking tray.

2 **TOPPING:**

The quantities are for 2 pizzas. You can advance cook the minced beef and tomato sauce, ready for tomorrow's pizza – this is what I do - I fry all the minced beef, put two-thirds of it in the fridge and use one-third to make 2 pizzas.

Similarly, I make the tomato sauce all at once using a whole tin of chopped tomatoes - I keep two-thirds in the fridge and use one-third to make the 2 pizzas.

3 Fry the minced beef until it is browned. Remove from the frying pan [or wok]. Fry the sliced onions until they are browned. Add the peppers and mushrooms and cook for a couple more minutes.

Add the crushed chillis and ginger to the pan and cook for a few more minutes. Add the garlic and cook briefly over a low heat [garlic burns easily, so don't overdo it!]

Pour in some soy sauce – how much you use is up to you!

Turn off the heat and add the lime juice to the pan. Stir well.

4 Place the chopped tomatoes and dried oregano in a saucepan and simmer over a gentle heat until the liquid has reduced slightly [5-10 minutes.] You can leave this to simmer while you're cooking the beef and vegetables – just give it a stir from time to time.

5 Pour the tomato sauce over the pizza bases on the baking tray, covering as much of the base with sauce as possible. Spread the sauce evenly over the bases. Sprinkle the sauce with black pepper.

Divide the Spicy Beef mixture between the pizzas, again covering as much of the base as possible.

Place the sliced olives on the pizzas.

Sprinkle the grated cheese on top.

6 Cook the pizzas at Gas Mark 5 for 15-20 minutes. When the cheese is melted and brown, they're ready!

Tear the basil leaves into pieces and sprinkle the pieces over the pizzas just before serving.

D **MAKES /SERVES:**

2 pizzas.

E **INGREDIENTS:**

One-third of a tin of chopped tomatoes:  
A generous shake of dried oregano  
Minced beef: one-third of a 250g pack  
1 onion, sliced  
A few mushrooms, sliced  
1-2 peppers  
1 level tsp crushed chillies [chilli flakes]  
A chunk of root ginger, chopped  
2 cloves of garlic, chopped or crushed  
Soy sauce [I use dark, but light will also work]  
Freshly squeezed juice of 1 lime  
Freshly ground black pepper  
5oz cheddar cheese, grated or finely chopped  
6 green or black olives, halved [optional]  
Fresh basil leaves [optional]

F **SPECIAL REQUIREMENTS:**

Baking tray or pizza tray  
Frying pan or wok  
Saucepan  
Cheese grater  
Juice squeezer  
Equipment to make [Cotswold Pan Bread](#)

G By: Helen K - DMC

H Chef's website / other platform  
No website – but you can catch me on fbook – admin for Tetbury Connect.

Source: Tetbury CONNECT: [Magazine](#)

**The copyright of this article is held by the originator and allows reproduction only if the Chef's identity and their website is included**

I [LINK:](#) Cotswold Pan Bread

**PLEASE DOWNLOAD AND SHARE THIS ARTICLE**



Opportunity to join the CONNECT [team and network](#)

END