

# Salami and halloumi pizza

## Ingredients

### For the pizza base

- 2 tbsp olive oil, plus extra for drizzling
- 100g/3½oz plain flour, plus extra for dusting
- 2 tbsp water

### For the topping

- 50g/1½oz sliced salami
- 1 tomato, chopped
- 75g/2¾oz halloumi, chopped and fried until golden-brown
- 3 pickled chillies, sliced
- 1 tbsp fresh oregano leaves
- 1 tbsp olive oil
- salt and freshly ground black pepper

### For the chilli and basil oil

- 2 tbsp olive oil
- handful fresh basil leaves, chopped
- 1 tsp dried chilli flakes
- salt and freshly ground black pepper

## Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. For the pizza base, place all the base ingredients into a bowl and mix well. Using your hands, bring the mixture together to make a dough.
3. Turn the dough out onto a floured surface and knead lightly, then roll out to make a large disc. Place onto a baking sheet, prick all over with a fork and drizzle with olive oil.
4. For the topping, sprinkle the salami, tomato, halloumi, chillies and oregano over the pizza base, drizzle with oil and season with salt and freshly ground black pepper.
5. Place the pizza into the oven and bake for 8-10 minutes, until crisp and golden-brown.
6. For the chilli and basil oil, place the oil, basil and chilli into a bowl, season with salt and freshly ground black pepper and mix well.
7. To serve, place the pizza onto a large plate and drizzle over the chilli and basil oil.

**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Serves 1**

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