



Pizza Damper

INGREDIENTS

2 cup self-raising flour
1 tbsp caster sugar
Pinch of salt
60g butter, chilled
3/4 cup buttermilk
50g salami, finely chopped
1/3 cup grated cheese
1/4 cup pitted olives
*finely chopped
2 tbsp fresh flat-leaf parsley
*finely chopped
Buttermilk

METHOD

1. Preheat oven to 220C/200C fan-forced. Line a baking tray with baking paper.
2. Sift flour, sugar and salt into a bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs. Stir in salami, cheese, olives and parsley.
3. Make a well in centre of mixture. Add buttermilk. Using a flat-bladed knife, stir until a sticky dough forms. Knead gently on lightly floured bench until just smooth.
4. Roll dough into a 20cm round. Place on prepared tray.
5. Bake for 20 to 25 minutes or until hollow when tapped on top.

