

Recipe attributed to Sarah Glover, Traeger Grills Australia Ambassador and Author of WILD: Adventure Cookbook

[Smoked -Cheesy confit garlic and mushroom pizza](#)



Cooking time: 15 mins

Prep time: 1 hour

Feeds: 5-6 people

Ingredients:

Pizza Toppings

2 cups oyster Mushrooms

Brie cheese sliced into

Thyme

X5 cloves Confit Garlic

Confit Garlic

3 heads of garlic, cloves peeled

1½ cups (or more) grapeseed oil

Pizza Base

2 ½ cups warm water(600 mL)

1 teaspoon sugar

2 teaspoons active dry yeast

7 cups all-purpose flour(875 g), plus more for dusting



6 tablespoons extra virgin olive oil, plus more for greasing

1 ½ teaspoons kosher salt

¼ cup semolina flour(30 g)

Method:

Preheat the [Traeger Grill](#) to 250°. Place garlic and oil in a small saucepan (add more oil if cloves aren't submerged). Cover and bake until cloves are golden and tender, about 2 hours. Let cool; transfer garlic and oil to an airtight container and chill use as needed,

“Bloom” the yeast by sprinkling the sugar and yeast in the warm water. Let sit for 10 minutes, until bubbles form on the surface.

In a large bowl, combine the flour and salt. Make a well in the middle and add the olive oil and bloomed yeast mixture. Using a spoon, mix until a shaggy dough begins to form.

Once the flour is mostly hydrated, turn the dough out onto a clean work surface and knead for 10-15 minutes. The dough should be soft, smooth, and bouncy. Form the dough into a taut round.

Grease a clean, large bowl with olive oil and place the dough inside, turning to coat with the oil.

Cover with plastic wrap. Let rise for at least an hour, or up to 24 hours.

Punch down the dough and turn it out onto a lightly floured work surface. Knead for another minute or so, then cut into 4 equal portions and shape into rounds.

Lightly flour the dough, then cover with a kitchen towel and let rest for another 30 minutes to an hour while you prepare the sauce and any other ingredients.

Preheat your Traeger Grill and pizza stone to between 230-260°C.

In a pan add the chopped mushrooms and 1/4 cup of the garlic oil and cook until softened. Remove and allow to cool

Then, stretch and press the dough into a thin round. Make it thinner than you think it should be, as it will slightly shrink and puff up during baking.

Sprinkle semolina onto an upside down baking sheet and place the stretched crust onto it. Add the sauce and ingredients of your choice.

Slide the pizza onto the preheated pizza stone or pan, top with mushrooms, garlic and cheese. Bake for 15 minutes, or until the crust and cheese are golden brown.

ABOUT:

[Sarah Glover](#), Author of **WILD: Adventure Cookbook** and Ambassador for [Traeger Grills](#)

[Australia](#): The internationally renowned chef and explorer, who has travelled the world in



search of epic food and wild adventures. As a classically trained chef and pastry chef, Sarah brings skill to wood-fired cooking, scaling windswept cliffs and salty stretches of beach to create simple, uncomplicated and seriously tasty food (always with a grin!).

Sarah has forged a career in Bondi Beach, Tasmania and beyond. She is the author of WILD: Adventure Cookbook and owner of the Wild Kitchen, a catering company founded on extraordinary events, cooked up under the stars.

Traeger Grills Australia: Traeger Grills, headquartered in Salt Lake City, has been revolutionising BBQ grilling and outdoor cooking for over 30 years with one simple, all-encompassing cooking solution. Traeger pellet grills use 100% all-natural hardwood fuel to infuse food with flavorful smoke, making food taste delicious and most of all, memorable. As the inventor of the original and world's top selling wood-fired grill, Traeger utilizes wood-fired convection power to provide 6-in-1 versatility; grill, smoke, bake, roast, braise and BBQ meals to perfection every time. For more information about Traeger Grills' complete product line, where to buy and to learn more about the wood-fired difference, visit www.traegergrills.com.au