



Mudhoney

BASE (MAKES TWO)

- 2 200 g Basic Pizza Dough balls (see page 61), rolled and ready
- 110 g caster sugar
- 110 g self-raising flour, triple sifted
- $\frac{1}{2}$ tablespoon baking powder
- 40 g good-quality cocoa, sifted
- 110 g butter, diced and softened
- 2 large organic free-range eggs, room temperature
- 50 g milk chocolate, broken into small pieces

- 1 Preheat oven to 250°C for 25 minutes.
- 2 Place all the dry ingredients in a bowl and rub in the softened butter until the mix is quite crumbly.
- 3 Break the eggs into a separate bowl and whisk until light and fluffy then add chocolate pieces to whisked eggs.
- 4 Combine wet and dry ingredients. This will form a stiff cake mix which is then spread evenly on the pizza base. As usual leave a small margin on the edge of the pizza clean.
- 5 Bake for seven to 10 minutes at 250°C.

CHOCOLATE SAUCE

- 250 g plain chocolate, broken into pieces
- 200 mL fresh cream

- 1 Put a pot of water on to boil. When the water starts to boil turn the heat down to a simmer and place a heat-proof bowl of chocolate pieces over the simmering water.
- 2 As the chocolate starts to melt, slowly add cream, stirring continuously until it is fully incorporated.
- 3 Remove the bowl from the water before the chocolate starts to simmer. If you do overcook the sauce you can save it by adding a small amount of oil and stirring until you have regained a runny consistency. Sometimes this isn't possible and it's best to start again! This sauce must be refrigerated and keeps for up to seven days.

TOPPING

- 15 g dark chocolate buttons
- 15 g white chocolate buttons
- 15 g milk chocolate buttons
- 1 tablespoon Chocolate Sauce
- 10 mL honey
- icing sugar for dusting
- Vanilla-bean ice cream or fresh whipped cream (optional)

- 1 Remove the pizza base and sauce from the oven and cut each pizza into eight slices.
- 2 Dust with icing sugar and scatter the three different types of chocolate buttons on the surface.
- 3 Drizzle with Chocolate Sauce and honey and serve with fresh whipped cream or vanilla-bean ice cream and a short black coffee. Perfect!