

Luca's FIG AND PARMA HAM PIZZA

SHOPPING LIST

- 4 x 30 cm Le Petit Pain Large
- Pizza Bases
- 1 kg Cooking with... Crushed Garlic
- 300 g Cooking with... Italian Herbs
- 100 g Chef's Classique Parma Ham
- 2 kg Lancewood Grated Mozzarella
- 340 g Creative Cuisine Pantry Fig Preserve
- 1 L Cooking with... Olive & Canola Oil Blend
- 20 g Fresh Rocket (optional)

INGREDIENTS

- 1 Large Pizza Base (30cm)
- 25 ml Olive & Canola Oil Blend
- 5 g Crushed Garlic
- 200 g Grated Mozzarella
- 100 g Parma Ham
- 80 g Fig Preserve
- 2.5 g Italian Herbs
- 10 g Fresh Rocket

METHOD

Preheat the oven on 180°C. Place the pizza base on a baking tray. Spread the olive & canola oil blend evenly on the pizza base. Sprinkle the garlic on top. Sprinkle the mozzarella equally over the base. Slice the figs into pieces and place on top. Sprinkle the Italian herbs over. Bake in the preheated oven for 10 minutes or until the cheese bubbles and is golden brown. Roll the Parma ham into roses and place on top. Garnish with fresh rocket leaves.

