



# Olivia's SEAFOOD 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
- 800 g Breco Seafood Mix
- 2 kg Lancewood Grated Mozzarella
- 20 g Fresh Rocket (optional)

## INGREDIENTS

- 1 Large Pizza Base (30cm)
- 80 ml Pizza Sauce
- 5 g Crushed Garlic
- 200 g Grated Mozzarella
- 150 g Seafood Mix
- 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 pizza sauce evenly on the pizza base. Sprinkle the garlic on top. Sprinkle the mozzarella equally over the base. Place the seafood mix equally over the pizza. Sprinkle the Italian herbs over. Bake in the preheated oven for 10 minutes or until the cheese bubbles and is golden brown. Garnish with fresh rocket leaves.

