



Dalea's CAPRESE 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
- 980 g Arco Basil Pesto
- 2 kg Lancewood Grated Mozzarella
- 20 g Fresh Basil
- 1 Punnet Cocktail Tomatoes

INGREDIENTS

- 1 Large Pizza Base (30cm)
- 80 ml Pizza Sauce
- 5 g Crushed Garlic
- 200 g Grated Mozzarella
- 25 ml Basil Pesto
- 6 Cocktail Tomatoes
- 125 g Buffalo Mozzarella
- 2,5 g Italian Herbs
- 10 g Fresh Basil

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. Slice the cocktail tomatoes in half and place on top. Place small dollops of basil pesto on top. Tear the buffalo mozzarella 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. Slice into 8 equal pieces and garnish with fresh basil leaves.

