



Vuyo's SALAMI GORGONZOLA 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
- 500 g Chef's Classique Traditional Salami
- 2 kg Lancewood Grated Mozzarella
- 100 g Fairview Blue Rock Cheese
- 1 Fresh Avocado
- 20 g Fresh Rocket (optional)

INGREDIENTS

- 1 Large Pizza Base (30 cm)
- 80 ml Pizza Sauce
- 5 g Crushed Garlic
- 200 g Grated Mozzarella
- 4 Slices Traditional Salami
- 50 g Blue Cheese
- 1/2 Avocado
- 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. Slice the salami in half and place on top. Crumble the blue cheese 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 the avocado into 8 equal slices and place on top. Garnish with fresh rocket leaves.

