



SPINACH & CHICKEN CRUST PIZZA



SERVING
Serves 4



PREP TIME
10 minutes



COOKING TIME
15 minutes

INGREDIENTS

- 450 g chicken breast, minced
- ½ cup parmesan cheese, grated
- ½ cup mozzarella cheese, grated
- ¼ cup spinach, blanched, roughly chopped
- Salt and pepper
- ½ cup PEPPADEW® Sweet Piquanté Peppers Mild Whole

METHOD

1. In a bowl, add all the ingredients together except for the PEPPADEW® Sweet Piquanté Peppers Mild Whole, and mix well.
2. Press down on a greased oven proof tray.
3. Bake for 20 minutes at 200°C, remove and add PEPPADEW® Sweet Piquanté Peppers Mild Whole and return to oven for a further 15 minutes.
4. Remove from the oven and top with fresh avocado slices.

SERVING SUGGESTIONS

Add Peppered Salami slices for a meatier option.

RUSTIC PIZZA

For simple & delicious homemade pizza topping ideas, try our Rustic Pizza with Chicken, Mozzarella & Red Onion Recipe. Quick, easy and a real crowd-pleaser!



SERVING
Serves 2



PREP TIME
5 minutes



COOKING TIME
15 minutes

INGREDIENTS

- Pizza base of choice
- Tomato paste to cover pizza base
- Handful of sliced, cooked chicken
- Handful of mozzarella balls
- Handful of sliced red onion
- 100 g PEPPADEW® Sweet Piquanté Peppers Mild Diced

METHOD

1. Spread the tomato paste to cover the pizza base.
2. Add the cooked, sliced chicken, mozzarella balls, red onion and PEPPADEW® Sweet Piquanté Peppers.
3. Cook in the oven for 10 - 15 minutes.

SERVING SUGGESTIONS

If you have a jar of PEPPADEW® Sweet Piquanté Peppers Mild Whole, just chop them up and add to your Rustic Pizza with Chicken, Mozzarella and Red Onions.



BRIE & CAULIFLOWER BASE PIZZA



SERVING

Serves 4



PREP TIME

20 minutes



COOKING TIME

20 minutes

INGREDIENTS

- 500 g cauliflower, grated and steamed
- 2 eggs
- 1 cup parmesan cheese
- 4 tbsp PEPPADEW® brine
- Salt and pepper
- 2 tbsp parsley
- 1 tbsp almond flour
- 1 cup rocket
- 100 g new potatoes, skin on, cooked
- 200 g brie, sliced
- 100 g PEPPADEW® Sweet Piquanté Peppers Mild Diced
- 200 g mozzarella cheese
- Balsamic reduction for dressing

METHOD

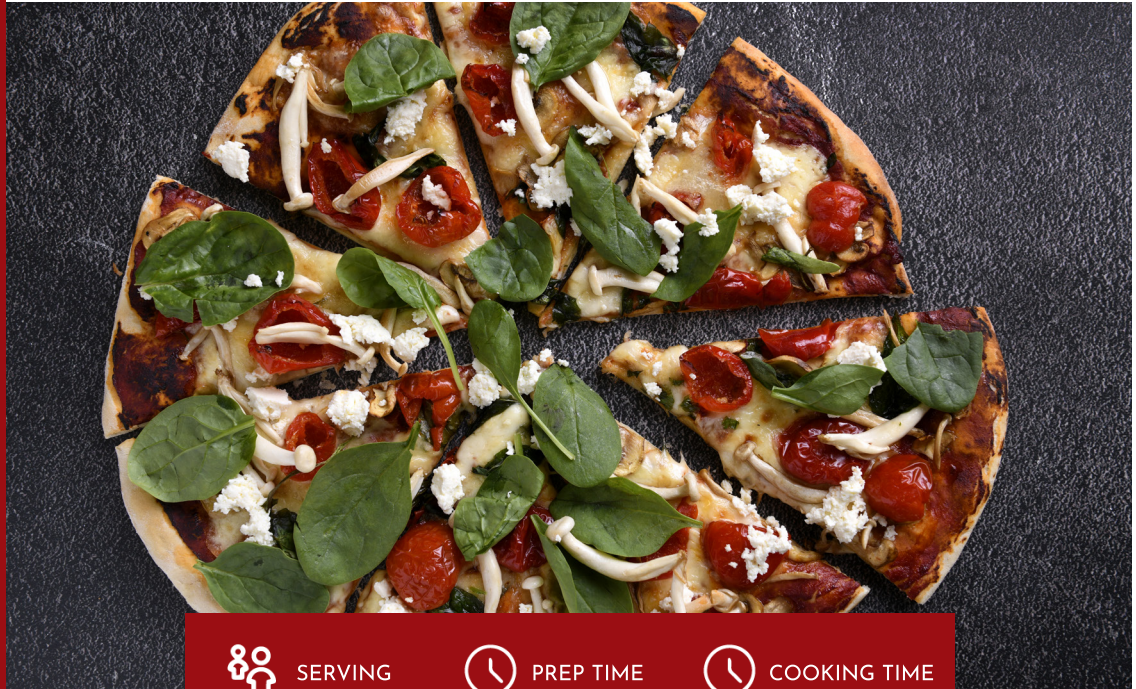
1. Combine the cauliflower, eggs, parmesan cheese, PEPPADEW® brine, parsley, flour and season.
2. Bake at 180°C for 10 - 15 minutes.
3. Remove from the oven and layer with brie, baby potato, PEPPADEW® Sweet Piquanté Peppers and mozzarella.
4. Return to the oven until the cheese has melted.
5. Remove from the oven, top with rocket and drizzle balsamic reduction over and serve.

SERVING SUGGESTIONS

Replace the potato with caramelised onion.

BABY SPINACH, MUSHROOM & FETA PIZZA

Looking for delicious vegetarian pizza topping ideas? Try our easy homemade pizza base recipe topped with baby spinach, mushrooms & feta. Quick, easy & so tasty!



SERVING

Serves 2



PREP TIME

10 minutes



COOKING TIME

15 minutes

INGREDIENTS

- Tomato paste to cover pizza bases
- Handful of baby spinach
- Handful of button mushrooms, sliced
- Handful of enoki mushrooms
- 100 g PEPPADEW® Sweet Piquanté Peppers Mild Diced
- Handful of feta or ricotta cheese

FOR THE PIZZA BASE

- 2 ¼ cups (340 g) unbleached all-purpose flour
- 4 tsp sugar
- 1 tsp instant dry yeast
- 1 tsp salt
- 1 cup (250 ml) warm water

METHOD

1. In a large bowl using a wooden spoon, or in a stand mixer fitted with the dough hook, combine the flour, sugar, yeast and salt.
2. Add the water and stir until in a soft ball forms. Knead for 5 minutes on a lightly floured surface or in the stand mixer until smooth.
3. Shape the dough into a ball and place it in a lightly oiled bowl. Cover with a damp cloth and let rest in a warm, humid place for 2 hours or until the dough has doubled in volume.
4. Knock the dough down and, on a floured surface, knead for 1 min. Divide the ball into 4 equal pieces and roll out the bases.

SERVING SUGGESTIONS

If you have a jar of PEPPADEW® Sweet Piquanté Peppers Mild Whole just chop them up and add to your baby spinach, mushroom and feta pizza.