



# VEGETARIAN PIZZA

Prep Time: 30 minutes

Cooking Time: 15 minutes

Difficulty Rating: ■■■■■

## Ingredients:

### Pizza:

Pizza Dough  
Flour  
Fresh tomatoes  
Onions  
Black Olives  
Green Peppers  
Mushrooms  
Rocket Salad  
Oregano  
Flat Leaf Parsley  
Mozzarella Cheese  
Salt  
Pepper  
1 can Chopped Tomatoes  
1 tablespoon of Olive Oil

## Method

### Tomato paste

1. Add the chopped tomatoes together with the ½ can of tomato paste and olive oil in a blender.
2. Add the salt, pepper and Oregano and blend together for 1 minute.

### Pizza:

1. Sprinkle flour on the surface where you are going to roll out your pizza.
2. Place pizza dough on area with flour and roll out the dough to be round and about 26 cm in diameter.
3. Apply a good amount of the tomato paste to the base of the rolled-out pizza dough.
4. Add some cheese.
5. Add the fresh tomatoes, onions, green peppers, mushrooms, olives and some more cheese on the top.
6. Garnish with a little fresh oregano and flat leaf parsley
7. Top off with a pinch of salt and pepper for taste.
8. Place on your already heated Bakerbox and close the lid.
9. Bake for approximately 10 minutes until cheese has melted and the pizza dough is crusty.
10. Remove from the grill, garnish with fresh rocket salad, cut into slices and enjoy!

Together, made better, with you:

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**megamaster**

TOGETHER, MADE BETTER