

# BILTONG AND FETA TORTILLA PIZZA

## Suitable for hangry cures.

Craving pizza but don't have any pizza dough on hand? Tortilla wraps come to the rescue in this effortless but mega-satisfying recipe. Our tortilla pizza is made with salty biltong, feta cheese and sweet Peppadews, but the beauty of this recipe is that you can chop and change the toppings to suit your tastes (or the ingredients in your fridge).



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Prep time: 10 minutes  
Cook time: 7 - 10 minutes  
Total time: 20 minutes  
Serves 4 - 6 people

### INGREDIENTS

Tortilla wraps  
Sun-dried tomato peso  
Cheddar cheese  
Feta, crumbled  
Biltong, sliced  
Spring onion, chopped  
Peppadews, halved

### INSTRUCTIONS:

1. Dust flour on a Megamaster Pizza Stone and heat it up on your gas braai. Your pizza stone can also be used on charcoal braais, just make sure it's over warm coals, not an open flame.
2. Cover the tortilla base with sun-dried tomato pesto.
3. Top with a generous amount of grated cheese.
4. Place the feta, biltong, spring onion and Peppadews on top of the cheese, spreading them out evenly around the base.
5. Place the tortilla on the heated pizza stone. Close the gas braai lid and cook for approximately 7 minutes or until the base is crispy and cheese is melted.



## MEGAMASTER RECIPE TIPS



TIP 01

For a crispier base, make sure the pizza stone is very hot and leave the pizza a little longer on the braai.



TIP 02

Adding flour to the pizza stone will make it easier to remove the tortilla from the stone.



TIP 03

Use a plastic spatula or silicone tong to remove the pizza. This will ensure you don't scratch or damage the pizza stone.