



“Here are a couple of suggestions for pizza toppings - always favourite in the school kitchen.”

Sara B.

Pizzas

Ingredients (All sourced from Feast on Fruit)

Method - for all pizzas below

Pizza bases pre cooked are available in the freezer in the deli section. When you have spread your prepared topping over the pizza base cook in a preheated oven 220°C. Set the timer for your pizza at 10 minutes and check whether they need another 2-5minutes. You will need to adjust the cooking time accordingly if you have made your own base and or are using a cob oven.



Potato and Rosemary Pizza

Using the side of a box grater, thinly slice 2 medium peeled potatoes onto a clean tea towel. Dab dry and tip into a large bowl. Working quickly so the potato does not go brown; mix a little extra virgin olive oil, ½ clove crushed garlic, sprig of rosemary needles and good pinch of sea salt and pepper with the potato until the slices are lightly oiled. Arrange the potato onto the pizza base and sprinkle 1-2 tablespoons of grated parmesan cheese over the top. When out of the oven, serve the pizza topped with a handful of washed rocket leaves.



Nectarine Desert Pizza

Cut 4 nectarines into ½ cm slices, pile on top of the base. Sprinkle 1/3 cup sugar over the top, followed by 2 tablespoons runny honey. Place pizza on a tray and bake 15 minutes. Dress the cooked pizza with baby basil leaves and a few blueberries. If you are using your own dough mixture, precook the base 15 minutes before adding the fruit topping.



Pesto Pizza

Smooth a layer of your homemade pesto over the base and scatter a some thinly sliced mushrooms over the top.



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