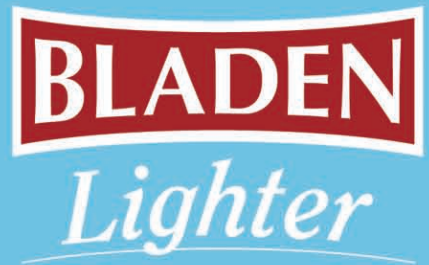


Recipe



Romeo & Juliet Pizza

Serves 10

Ingredients

- 1kg Pizza base, raw
- 200g Onions, raw
- 5g Fresh thyme
- 1 Dried bay leaf
- 300g Tinned mangos in syrup
- 150g Strawberries
- 200g Raspberries
- 150g Bladen Lighter Mature

Method

1. Make the pizza dough following the manufacturers instructions.
2. Cook the onions with the thyme and bay leaf over a low heat until they are lightly coloured and the liquid has all evaporated.
3. Divide the dough into 20 x 50g portions, two per portion.
4. Roll out thinly and top one pizzette per person with the onion mix, tomatoes and Bladen Lighter Mature, and one with the raspberry sauce topped with mango and strawberry.
5. Preheat an oven to 200°C, and cook the pizzettes until the cheese is coloured and dough is cooked, around 8 minutes.

