

## SAUCE

500g tomato / passata sauce (Italian herb) or as an alternative, add a teaspoon of herbs such as basil, parsley, oregano and onion and garlic powder to any tomato passata in a medium bowl and mix until smooth.



2 SERVES | COOK 5-8 MINUTES

GAS

## PEPPERONI PIZZA

### INGREDIENTS

1 Pizza base

250 grams shredded mozzarella cheese

150 grams of sliced pepperoni or 10-15 slices (depending on the size of the pepperoni)

500g tomato / passata sauce

### METHOD

1. Set the barbecue burners to high and bring the temperature to 572 °F or 300°C. This should take around 5 minutes depending on outdoor temperature.
2. Spread passata or tomato sauce mixture evenly over the pizza base, making sure to cover the surface while leaving a small border around the edges.
3. Add mozzarella and pepperoni on top, spreading them out so that each slice gets a good amount of both toppings.
4. Cook for 3-4 minutes with the lid down, or until the cheese is bubbling and the base is crisp and lightly golden.
5. Remove the pizza carefully from the barbecue and serve immediately while it's hot and the cheese is still melty.