

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.

PROSCIUTTO AND ROCKET PIZZA

INGREDIENTS

1 Pizza base	10 thinly slices of mozzarella cheese
4-6 slices of prosciutto	100g rocket leaves
100g walnuts	100g sliced parmesan
5-6 sliced sundried tomatoes	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 leave a small border around the edges for a crisp crust.
3. Place sliced mozzarella generously over the base, ensuring an even distribution so every bite gets a bit of cheese.
4. Cook the pizza on the barbecue for 3-4 minutes with the lid down, or until the cheese starts to melt and bubble and the base becomes golden and slightly crisp.
5. Carefully remove the pizza from the barbecue, then top it with freshly sliced prosciutto, a handful of rocket (arugula), and a sprinkle of walnuts for crunch.
6. Finish by shaving some parmesan over the top, and drizzle with a touch of extra virgin olive oil to enhance the flavour before serving.

2 SERVES | COOK 5-8 MINUTES

GAS

