

# Homemade FAVOURITES

## Calabrese Pizza

Prep time: 1 hour Cooking time: 12-15 mins Makes: 1 large pizza

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### Ingredients:

Pizza dough (see our Margherita recipe)

80g PizzaExpress passata

45g grated or fresh mozzarella

10g Parmesan (or any hard cheese)

30g roasted mixed peppers

20g fresh red chilli (diced)

30g Roquito peppers

30g 'Nduja sausage (in 15 pieces/dollops)

8 slices of Calabrese sausage

Pinch of oregano

### To Finish:

1/2 ball of buffalo mozzarella

10g Parmesan (or any hard cheese)

20g rocket

10g basil and pine kernel pesto



### Method:

1. Make your pizza dough, roll it out into a rectangle and place onto a baking tray
2. Preheat your oven to 230°C
3. Spread the PizzaExpress Passata on top of the dough making sure you almost go to the edge
4. Add the mozzarella and Parmesan cheese
5. Add the roasted mixed peppers and sprinkle on the fresh red chilli
6. Add the Roquito peppers and the dollop the 'Nduja sausage
7. Place the Calabrese sausage slices around the pizza and season with a pinch of oregano
8. Bake in the oven for 12-15 mins or until the cheese is bubbling and the crust is golden brown
9. Top with torn Buffalo mozzarella, Parmesan cheese and rocket
10. Dollop pesto over the top

Serve. Eat. Enjoy.... and share with us @pizzaexpress.

Best served with  
a cold Peroni.

