

Homemade FAVOURITES

Etna Pizza from a PizzaExpress Classic 12" Margherita

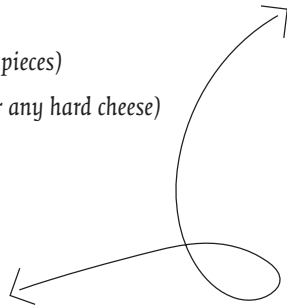
Prep time: 10 mins Cooking time: 8-10 mins

Makes: 1 Classic 12" pizza



Ingredients:

- 1 PizzaExpress Classic 12" Margherita Pizza
- 30g Roquito peppers
- 40g 'Nduja sausage or paste
- 3 slices pancetta (each torn into 3 pieces)
- 20g Parmesan cheese (grated - or any hard cheese)
- Pinch of oregano
- Pinch of black pepper



Method:

1. Preheat your oven to 180°C
2. Open your PizzaExpress Classic 12" Margherita pizza and place on to your baking tray
3. Place Roquito peppers on the pizza
4. Add the 'Nduja sausage or paste
5. Place the torn pancetta pieces on the base
6. Top with half the Parmesan cheese
7. Season with oregano and black pepper
8. Bake in the oven for 8-10 mins until the crust is golden brown
9. When cooked, remove from the oven and top with the remaining Parmesan cheese



Slice. Share. Enjoy.... and share with us @pizzaexpress.