

Homemade FAVOURITES

Fiorentina Pizza from a PizzaExpress Margherita Base

Prep time: 10 mins Cooking time: 10-11 mins Makes: 1 classic pizza



Ingredients:

1 PizzaExpress Margherita pizza
Handful of cooked or blanched spinach
7grms of Parmesan cheese (if you have it)
6-7 olives (black work best)
Pinch of oregano
Pinch of black pepper
Drizzle of garlic oil (olive oil will do also)
An egg

Method:

1. Preheat your oven to 180°C
2. Open your PizzaExpress retail margherita pizza
3. Place on to your baking tray
4. Remove a small amount of cheese from the middle of the pizza to make a circular space for your egg
5. Place black olives around the edges of your pizza base
6. Place spinach around the pizza leaving the middle empty for your egg
7. Season with oregano and black pepper
8. Sprinkle some garlic oil over the top
9. Crack the egg in the middle of the pizza. **Tip:** For a perfectly cooked yolk, sprinkle some olive oil over the egg before cooking. If you prefer it well done, break the yolk before placing the pizza into the oven.
10. Bake in the oven at 180 degrees for 10-11 mins (keeping a close eye on your pizza to get a perfectly cooked egg)
11. Finish with some grated Parmesan cheese (if you have it)



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