

# Homemade FAVOURITES

## Veneziana Pizza from a PizzaExpress Classic Margherita

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Prep time: 10 mins Cooking time: 8-10 mins Makes: 1 Classic pizza

### Ingredients:

- 1 PizzaExpress Classic Margherita pizza
- 6 black olives
- 20 pine kernels
- 20 sultanas
- 24 capers
- 28g red onion (sliced)
- Pinch of oregano
- Pinch of black pepper
- 5ml olive oil

### Method:

1. Preheat your oven to 180°C
2. Open your PizzaExpress classic Margherita pizza and place it on a baking tray
3. Slice the red onion
4. Add the black olives around the edge of the pizza
5. Add pine kernels, capers, sultanas and red onions
6. Sprinkle with oregano and black pepper
7. Drizzle with olive oil
8. Cook in the oven for 8-10 minutes until golden brown



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