



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

FRYING PAN PIZZA

RECIPE 56/98

What you will need:

500ml self-raising flour

5ml salt

250ml grated mature cheddar cheese

60ml chopped parsley

45ml **Morgenster Extra Virgin Olive Oil**

160-180ml water

Topping:

60ml bought tomato pesto

150g bocconcini mozzarella balls, sliced

Choice of topping – **Morgenster Black Kalamata Olives**, tomatoes, avocado etc

Micro herbs for garnish

How to prepare:

Combine the flour, salt, cheese and parsley in a bowl and mix.

Add the olive oil and enough water to bring the dough together. Knead lightly until smooth.

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2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Divide the dough in half and roll each portion out on a lightly floured surface into a disc to fit a 23cm non-stick frying pan.

Add 10ml of oil to the base of the pan and heat it up. Swirl to coat the base of the pan.

Add one disc and cover with a lid or seal with some foil.

Cook over a medium heat for about 5 minutes until the base is golden brown.

Brush the top of the disc with another 10ml of oil and flip it over.

Cover and cook until golden brown on the other side. Slide the base on to an oven tray. Repeat with the remaining disc.

Spread each disc with tomato pesto.

Scatter over the cheese and toppings and place under a preheated grill until the cheese is golden and melted.

Sprinkle with micro herbs and serve.

Recipe supplied by Angela Day.