

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Fire Roasted Turkey & Cranberry Pizza

Name of dish:	Fire Roasted Turkey, Cranberry and Brie Pizza	
Cooking Temperature:	250°C	
Cooking method:	Baking	Preparation Time: 2hrs
Number of portions:	4	Cooking Time: 5mins
		Time total: 2hrs 5mins



<i>Ingredients</i>					<i>Method</i>
Item	Amount	UOM- Kg/MI/Each			
Roasted Turkey Breast	400	g		1	Roll out pizza dough as per the recipe.
Spiced Cranberries	300	g		2	Spread spiced Cranberries* over base.
Brie	400	g		3	Lay slices of roasted turkey breast on top.
Pizza Dough(see website)	800	g			
Rocket Leaves	50	g		4	Sprinkle rocket leaves over the turkey.
				5	Finally top generously with slices of Brie.
				6	Bake in oven until base is crisp & Brie
					has melted and turned golden.
Cranberries*	500	g		1	Combine zest, juice, sugar, chilli, water
Lemon zest	1.00	lemon			and cinnamon.
Sugar	400	g		2	Bring to the boil and add cranberries.
Water	100	ml		3	Simmer for 10 minutes or until cranberries
Lemon Juice	1	lemon			form a thick sauce.
Chilli	0.50	g		4	Cool and refrigerate
Cinnamon	0.50	stick			