

BEECH OVENS

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Beech Ovens Recipe Library

Vegetarian Pizza

Name of dish:	Vegetarian Pizza	
Cooking method:	Boiling	Preparation Time: 20 mins
Number of portions:	6	Cooking Time: 20 mins



Ingredients

Method

Item	Amount		
Olive oil	1 Tsp.	1	Preheat oven to 240°C/220°C fan-forced. Roll out pizza dough as per recipe
Red onion	1	2	Heat oil in a saucepan over medium heat. Add onion, garlic and zucchini. Cook, stirring, for 5 minutes or until onion has softened. Add tomatoes. Bring to the boil. Reduce heat to mediumlow. Simmer for 5 minutes or until sauce has thickened. Add basil. Stir to combine.
Garlic clove, crushed	1	3	Spread pizza base with tomato mixture. Top with capsicum, bocconcini and mozzarella. Bake for 15 to 20 minutes or until cheese has melted and base is crisp. Serve.
Zucchini, coarsely grated	1		
Diced tomatoes	200g		
Shredded fresh basil leaves	1 Tbsp.		
Red capsicum, thinly sliced	½		
Green capsicum, thinly sliced	½		
Bocconcini cheese, sliced	120g		
Grated mozzarella cheese	½ Cup		