

g r i l l e d z u c c h i n i a n d p e s t o p i z z a

Equipment:

spoon, grater, knife, chopping board, oven tray

Ingredients:

pizza dough on tray

grilled zucchini

pesto

10-15 bocconcini balls

method

-Heat oven to 220oC

 Spread pizza base with pesto.

 Slice the zucchini finely and spread over pizza base. Tear up the bocconcini, and sprinkle over the top.

 Bake in oven for 15 -20 minutes. Slide off tray onto oven rack to cook for 5 minutes to crisp base (optional).

