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Vegetarian Pizza

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Ingredients

- 1 packet of Lebanese breads
- 2 tablespoons tomato paste
- ½ cup mozzarella
- 1 cup Hidden Valley Baby Spinach
- ½ Gourmet Vegies Cherry Tomato mix, halved
- ½ cup button mushrooms, sliced
- 3 garlic cloves, sliced
- 1 tablespoon Hidden Valley Rosemary, chopped
- 1 tablespoon Hidden Valley Thyme, chopped
- 1 tablespoon Hidden Valley Marjoram
- 1/3 cup goats cheese
- olive oil, to drizzle
- salt and cracked pepper

Method

1. Preheat oven to 170 degrees, lining a baking tray with baking paper.
2. Cover the base of Lebanese bread with tomato paste. Leaving the edges bare to ensure crispiness once baked.
3. Top with a small sprinkling of half of the mozzarella, the Hidden Valley Baby Spinach, Gourmet Vegies Cherry Tomatoes, button mushrooms and garlic cloves.
4. Pick your garden fresh Hidden Valley Rosemary, Thyme and marjoram. Curl the herbs together into a tight bunch and chop as coarse or as fine as you like.
5. Crumble some goat's cheese over the pizza, as well as the remaining mozzarella.
6. Drizzle with a good quality olive oil and season with salt and pepper.
7. Place the pizza onto a lined baking tray and into the oven for 10-12 minutes.
8. Once edges are crispy and cheese is melted, remove from the oven and serve.