



Product Spotlight: The Farm House

The Farm House is a family owned Butchery, Smoke House and Charcuterie just outside Margaret River. They are free-range and “believe in making the best products in the most natural way”.



Supreme Pizzas

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser! Fresh pizza bases topped with ham, cheese and colourful veggies.



20 minutes



4/6 servings



Pork

Pizzeria at home!

Use a pizza stone in the oven if you have one! You can also cook the pizzas in a pizza oven or a BBQ with a lid.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	28g/24g	81g/78g

FROM YOUR BOX

	4 PERSON	6 PERSON
FREE-RANGE HAM	1 packet	2 packets
MUSHROOMS	100g	2 x 100g
SHALLOT	1	2
GREEN CAPSICUM	1	2
GREEN OLIVES	1 jar	1 jar
PIZZA BASES	4	6
PIZZA PASTE	3 sachets	5 sachets
CHEDDAR CHEESE	250g	250g
MESCLUN LEAVES	1 bag	2 bags

FROM YOUR PANTRY

olive oil, balsamic vinegar

KEY UTENSILS

oven tray

NOTES

Add any other ingredients of choice such as fresh tomatoes, pineapple, artichokes, sausage or jalapeños.

No gluten option – pizza bases are replaced with GF pizza bases.



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1. PREPARE THE TOPPINGS

Set oven to 250°C.

Thinly slice **ham**, **mushrooms** and **shallot**.
Dice **capsicum** and drain **olives**.



4. TOSS THE SALAD

Dress **mesclun leaves** with **olive oil** and **balsamic vinegar**. Toss in any leftover topping ingredients.



2. PREPARE THE BASES

Spread each **pizza base** with even amounts of **pizza paste**. Line an oven tray (or 2) and add **bases**.



3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared **toppings**. Grate and top with **cheddar cheese**.

Cook for 6–8 minutes in the oven, in batches, until **cheese** is melted.



5. FINISH AND SERVE

Slice **pizzas** to serve with **salad**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

