



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 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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	50g	76g

FROM YOUR BOX

FREE-RANGE HAM	1 packet
MUSHROOMS	100g
SHALLOT	1
GREEN CAPSICUM	1
GREEN OLIVES	1 jar
PIZZA BASES	2 x 2-pack
PIZZA PASTE	3 sachets
CHEDDAR CHEESE	250g
MESCLUN LEAVES	1 bag

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**.



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.



4. TOSS THE SALAD

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



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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

