DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Calda Calda Pinsa Base

Handmade in Perth, this Roman-style pizza base is light and airy with a crisp finish. It's made without seed oils or preservatives. Find it in the Dinner Twist Marketplace to make it again.

Roasted Tomato Family Pinsa

Handmade local Roman pinsa with creamy basil ricotta and juicy garlic-roasted tomatoes, finished with fresh rocket and a splash of balsamic.

30 minutes | Vegetarian | 2 servings

Make it classic!

Skip the ricotta, spread the pinsa with tomato pizza sauce and top with your favourite grated cheese and the roasted vegetables before baking.

Per serve 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	26g	54g

FROM YOUR BOX

CHERRY TOMATOES	200g
SHALLOT	1
GARLIC CLOVE	1
PINSA BASE	210g
BASIL	20g
RICOTTA	250g
ROCKET	60g

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

oven dish, oven tray

NOTES

Make sure the ricotta is well seasoned with salt and pepper. You can add lemon zest or a tbsp of pesto for extra flavour.

A drizzle of hot honey or some chilli flakes would be awesome.

No gluten option - family pizza base is replaced with GF pizza bases.

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1. ROAST THE VEGETABLES

Set oven to 220°C.

Halve **cherry tomatoes** and slice **shallot**. Toss on a lined tray with **crushed garlic**, **1/2 tsp dried oregano**, **2 tsp olive oil**, **salt and pepper**. Roast for 15–20 minutes or until golden and tender.



2. BAKE THE PINSA

Place **pinsa** on a lined oven tray. Bake for 6–7 minutes or until crisp and golden.



3. SEASON THE RICOTTA

Chop **half the basil**. Stir through **ricotta** with a drizzle of **olive oil**, **salt and pepper** (see notes).



4. DRESS THE ROCKET

Toss **rocket** with **1-2 tsp balsamic vinegar, 1-2 tsp olive oil, salt and pepper.**



6. FINISH AND SERVE

Spread or dollop **seasoned ricotta** over the **pinsa base**. Top with **roasted tomatoes and shallot**.

Slice **pinsa** and serve at the table with **balsamic rocket** and remaining **basil**.

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