

Homemade FAVOURITES

Leggera Padana Pizza

Prep time: 60 mins Cooking time: 10-12 mins Makes: 1 Leggera pizza

NOTE: Our Dough Ball recipe makes enough dough for 2 Leggera pizzas. The ingredients below are for 1 pizza so if you're making two, you'll need to double-up on the topping ingredients.

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Ingredients:

Pizza dough (see our Dough Ball recipe)
60gms PizzaExpress passata (or any passata)
40gms red onion chutney
A handful of blanched spinach
28gms red onion (sliced)
25gms goat's cheese (crumbled into 8 pieces)
Pinch of oregano
Pinch of black pepper
5ml garlic oil (or olive oil)
A handful of salad mix
2 cherry tomatoes (halved)
5ml PizzaExpress house light dressing
(or any dressing you have!)



Method:

1. Preheat your oven to 230°C
2. Split the dough in 2 portions (if making two pizzas remember to double-up on the topping ingredients!)
3. Roll out the dough to the thinness you'd like and place it on a lightly oiled baking tray
4. Place a round plastic cup/container (about 8cm side) in the middle of dough and cut around it using a knife
5. Remove the excess dough from the middle (u can use this to make a mini garlic bread!)
6. Spread your Pizzaexpress passata around your Leggera base
7. Add onion chutney, spinach and sliced onions to your base
8. Top with goats cheese, oregano, black pepper and garlic oil
9. Bake for 10-12 minutes until golden brown
10. Add the lettuce and tomato to the centre of your Leggera
11. Top the salad with PizzaExpress light house dressing

Serve. Eat. Enjoy.... and share with us @pizzaexpress.