

Scrocchiarella®

EXTRA SPECIAL PESTO CHICKEN PIZZA



Prep:

5 minutes

Cook:

Oven temp: 230°C



Serves:

6-8

Ingredients:

- Scrocchiarella Classica 38x28cm
- Pulped tomatoes
- Buffalo mozzarella
- Sliced Cooked Chicken Breast
- Basil pesto
- Peppadew peppers



Method:

1. Preheat Oven to 230°C
2. Bake base from frozen for 2 mins
3. Spread pulp of tomatoes across pizza
4. Add sliced buffalo mozzarella
5. Add sliced chicken breast with a spoon of pesto
6. Garnish with peppadew peppers
7. Bake for 4 minutes until mozzarella is melted

Make it yours! We have decorated our Pizza this way, but you can present it how you wish, share us your ideas, tag us on our social media accounts:

@scrocchiarellauk #scrocchiarellauk





100% Sourdough
or "lievito madre"
from Italy,
which is over
120 years old!

SLICE ME UP!

