



Everything
But The Chef

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WK10
2015



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Field Mushroom & Thyme Pizza with Gorgonzola

This pizza is so simple you'll be eating in no time! Bitey gorgonzola finds it's match with silky thyme infused mushrooms. Don't be afraid of a little blue cheese - when melted all over this crunchy base, you'll find it's a mellowed out but inspiring option to boring old cheddar that makes this dish really special.



Garlic



Field Mushrooms



Thyme



Gorgonzola



Rocket



Lebanese Bread

2P	4P	Ingredients
2 tbs	4 tbs	butter *
2	4	garlic cloves, peeled & crushed
3	6	field mushrooms, sliced A
1 bunch	2 bunches	thyme, leaves removed from stem
3	6	Lebanese bread
150 g	300 g	gorgonzola, torn
70 g	140 g	rocket, washed ⊕
3 tbs	6 tbs	olive oil *

⊕ May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	1900	Kj
Protein	23.1	g
Fat, total	14.6	g
-saturated	8.4	g
Carbohydrate	51.5	g
-sugars	11.8	g

Measuretool

0 cm	1 cm	2 cm



1 Preheat the oven to **200°C/180°C** fan-forced.

2 Heat some oil in a pan over a medium-high heat, add the **butter**, **garlic**, **mushrooms**, and **thyme** and sauté for **3-5 minutes** or until the mushrooms just begin to soften (don't let them reduce in size too much otherwise your pizzas will look very bare). Remove from the heat and leave aside.



3 Lay out your **Lebanese bread**. On each pizza, evenly distribute the mushroom ragu and scatter over the **gorgonzola**. Place in the oven for **8-10 minutes**, keep a watchful eye on them to make sure the bases don't burn!

4 Distribute a bit of **rocket** over each of your pizzas, season with **salt** and **pepper**, and then dress with a dash of **olive oil**.



Did you know? Gorgonzola was developed accidentally in the 11th century and is now considered one of the best cheeses of its kind in the world.