



Everything
But The Chef

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The Love Supreme Mozzarella Pizza

Pizza is well known to be an aphrodisiac, it must have something to do with the hot dough, the rich tomato sauce and melted cheese. We're big fans here at HelloFresh HQ and we've gone with the classic combination of basil, zucchini and cheese that's bound to bring out your romantic side.



Prep: 15 mins

Cook: 10 mins

Total: 25 mins



level 1



veggie



pantry
items



Pizza Bases



Tomato Paste



Italian Dried Herbs



Buffalo Mozzarella



Zucchini



Button Mushrooms



Capsicum



Garlic



Mixed Salad



Basil

2P	4P	Ingredients
2	4	pizza bases
2 tbs	4 tbs	tomato paste
½ tsp	1 tsp	HelloFresh Italian Dried Herbs
1	2	buffalo mozzarella, cut into slices A
1	2	zucchini, shaved into ribbons B ⊕
150 g	300 g	button mushrooms, sliced
1	2	small capsicum, thinly sliced
2	4	garlic cloves, peeled & crushed
1 tbs	2 tbs	olive oil *
70 g	140 g	mixed salad, washed
1 tsp	2 tsp	balsamic vinegar *
Garnish		basil leaves

⊕ May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	3830	Kj
Protein	39.6	g
Fat, total	38	g
-saturated	16.4	g
Carbohydrate	97.2	g
-sugars	14	g
Sodium	1320	mg

Measuretool

0 cm	1 cm	2 cm



1 Preheat the oven to **220°C/200°C fan-forced**.

2 Place the **pizza bases** rough side down and spread each with the **tomato paste** and sprinkle with the **HelloFresh Italian Dried Herbs**. Top with the **buffalo mozzarella**, **zucchini**, **mushrooms**, and **capsicum**. Combine the **garlic** and half of the **olive oil** and drizzle over the pizzas. Place in the oven and cook for **5-8 minutes**, or until the mozzarella has melted. The best results are when you slide the pizza straight onto the wire racks with an oven tray underneath to catch anything that falls.

3 Meanwhile, toss the **mixed salad** in the remaining olive oil and the **balsamic vinegar**. Season with **salt** and **pepper**.

4 To serve, top the pizzas with the **basil leaves** and serve with the dressed salad.



Did you know? In 2005 the Italian Prime Minister, Silvio Berlusconi, insulted Finnish cuisine. When Finland won an international pizza contest in 2008, they named the pizza “Pizza Berlusconi” to mock him.