

THE TERROIR RANGE

Danie's favourite pizza

with pulled lamb, roasted pepper and mozzarella

This is a pizza Danie ate somewhere on his travels and since then it's the only one he wants. Join Carin in making this decadent, proudly South African pizza. The Bottelary Hills Red Blend perfectly accentuates the creamy cheese flavours and herbaceous notes of the basil.



INGREDIENTS

1 x Thin uncooked pizza base
Tomato base
Pulled lamb
Roasted red and yellow peppers
Mozzarella
Fresh basil
Parmesan
Olive oil

METHOD

Fire up your pizza oven... or get your oven really hot.

Take the pizza base and put some delicious tomato base on according to taste.

Put on a generous amount of pulled lamb, roasted peppers and fresh mozzarella.

Season with salt and pepper.

Put into the oven and bake until crust is nice and crisp and cheese is melted and browned.

Finish with some olive oil, freshly grated parmesan and tear over fresh basil.

Delicious!