



LOMONDO

LOMONDO OLIVE OIL PESTO PIZZA

Pizza Base

1 tablespoon Lomondo Extra Virgin Olive Oil
200g unsweetened natural yoghurt
200g self raising flour

Pesto Topping

¼ cup Lomondo Extra Virgin Olive Oil
½ bunch basil
¼ cup pinenuts, toasted
1 clove garlic
½ cup grated Parmesan cheese
2 teaspoons Lomondo Aged Caramelised Balsamic

Preheat oven to 200°C. Line a pizza tray with baking paper, draw a circle to mark out the size of the tray and use this sheet of baking paper when you roll out the dough.

Make the dough by combining Lomondo Extra Virgin Olive Oil with yoghurt and flour, this can be done in the Thermomix. Transfer to a floured board and knead in enough flour to make a smooth dough. Place the dough on the marked sheet of baking paper and roll out to the marked-out size then then transfer to the pizza tray.

Make the pesto by blending all ingredients until smooth, this can be done in a food processor or Thermomix. Spread a few tablespoons of pesto over the pizza base and bake for 20 minutes or until golden. Arrange extra pesto and toppings as desired.

Topping suggestions: capsicum strips, sundried tomatoes, artichoke hearts, prosciutto slices, bocconcini slices, smoked salmon etc.

Note: pizza can be cooked in a barbecue. Any leftover Pesto can be placed in a jar, cover with a layer of Lomondo Extra Virgin Olive Oil and store in the fridge.

Prep Time: 15 minutes
Cook Time: 20 minutes
Oven Temp: 200°C
Serves: 4