


PROSCIUTTO & PESTO PIZZA



 Makes 2 standard pizzas

 Prep Time 5 minutes

 Cook Time 15-20 minutes



INGREDIENTS

- 2 standard pizza bases
- 135g pottle **Mediterranean Chunky Basil Pesto Dip**
- 200g Brie
- 100g thinly sliced prosciutto
- 15-20 green olives
- Handful fresh curly rocket leaves

METHOD

1. Preheat oven to 220°C (fan bake).
2. Spread pizza bases with **Mediterranean Chunky Basil Pesto Dip**. Top with slices of brie, sliced prosciutto and olives. Bake for 15-20 minutes until golden and prosciutto crispy. Stand for 5 minutes. Scatter over rocket leaves just before serving.

TIPS

You can substitute the Basil Pesto Dip with **Mediterranean Layered Margherita Dip**, if preferred.