

# Veggie Pizza

## Courgette, Asparagus & SunBlush® Tomato

### YOU WILL NEED

- 1 Sourdough Pizza Dough Ball (BRE015)
- 60ml Bechamel Sauce (SCE710)
- 60g Diced Mozzarella Cubetti (CHE229)
- 7 slices Grilled Courgette (VEG035)
- 4 SunBlush® Tomato Wedges (TOM174)
- 4 Asparagus Heads
- 20ml Nut-Free Basil Pesto (SCE210)

### PROCEDURE

1. Defrost the sourdough ball (chilled) and prove for an hour
2. Roll out the dough to the desired width and thickness
3. Spread the bechamel sauce over the base
4. Evenly distribute the courgette slices, asparagus heads and SunBlush® tomato wedges across the base
5. Bake in a hot oven for 3-5 minutes (timing will depend on the oven)
6. Finish off with a drizzle of nut-free pesto and slice to serve

