



Hawaiian Pizza

SERVES: 1 12 inch pizza

INGREDIENTS:

- ½ recipe of Basic Pizza Dough Recipe
- ½ cup of Tomato & Garlic Sauce (school recipe)
- 1 ½ cups shredded mozzarella cheese
- ½ cup cooked ham
- ½ cup pineapple chunks (canned or fresh)

METHOD:

1. Preheat oven to 246°C. Cover the shaped dough lightly with plastic wrap and allow it to rest as the oven preheats
2. To prevent the pizza toppings from making your pizza crust soggy, brush the shaped dough lightly with olive oil
3. Using your fingers, push dents into the surface of the dough to prevent bubbling. Top the dough evenly with pizza sauce, then add the cheese, ham and pineapple
4. Bake pizza for 12-15 minutes
5. Remove from the oven and top with fresh basil, if desired
6. Slice hot pizza and serve immediately
7. Cover leftover pizza tightly and store in the refrigerator. Reheat as you prefer. Baked pizza slices can be frozen up to 3 months.

