

THE ULTIMATE MEATLOVERS PIZZA





THE ULTIMATE MEATLOVERS PIZZA

Preparation time: 15 minutes

Cooking time: 10 minutes

Serves: 4

6 rashers rindless bacon, finely sliced
2 Tbsp extra virgin olive oil
1 quantity Traditional Neapolitan Pizza
Dough
2 cups best quality pizza sauce
2 tsp dried Italian herbs

3 cups mozzarella cheese, grated
16 meatballs, halved
1 cup sliced Calabrese salami
1½ cup cups ricotta, crumbled
1 cup smoky barbecue sauce

1 Preheat oven to 220°C. Fry the bacon pieces in extra virgin olive oil in a large pan over a moderate heat for 10 minutes, until crisp. Drain well.

2 Divide the dough into four pieces, then roll each out to a 25cm disc. Spread with a mixture of the pizza sauce and dried Italian herbs, then scatter with half the mozzarella. Top with the meatballs, bacon, salami and ricotta, then scatter with the remaining mozzarella.

3 Bake on a hot stone for 8-10 minutes, until crisp, then drizzle with the barbecue sauce.