



# QCOOK

## Bernini's Onion Marmalade Chorizo Pizza

with fresh basil & crispy onions

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Bernini

**Wine Pairing:** Bernini | Blush

Nutritional Info	Per 100g	Per Portion
Energy	1193kj	5348kj
Energy	285kcal	1278kcal
Protein	12.6g	56.3g
Carbs	44g	199g
of which sugars	5.9g	26.5g
Fibre	1.5g	6.8g
Fat	6.6g	29.5g
of which saturated	2.6g	11.9g
Sodium	606mg	2716mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Alcohol, Allium

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
3	4	Fresh Dough Balls
150ml	200ml	Tomato Passata
15ml	20ml	Dried Oregano
150g	200g	Grated Mozzarella Cheese
150g	200g	Sliced Pork Chorizo <i>roughly chop</i>
120g	160g	Chaloner Onion Marmalade
8g	10g	Fresh Basil <i>rinse &amp; tear</i>
15g	20g	Crispy Onion Bits

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Flour  
Water  
Rolling Pin

1. **DOUGH-LICIOUS** Preheat the oven to 200°C. Remove the dough from the fridge and allow to rest for 15-20 minutes.

2. **BEST BASE** Sprinkle a flat surface with flour. Using a rolling pin, roll out the pizza dough to form round, thin bases. With a fork, gently poke some holes into the base - this will prevent the base from rising too much. Transfer the bases to a flat tray and place them in the oven. Bake until lightly golden and crispy, 6-8 minutes.

3. **MORE CHEESE, PLEASE** Combine the passata with the oregano and season. Smear the tomato passata over the pizza bases and top with the mozzarella. Scatter over the chorizo and return the pizza bases to the oven to bake until the cheese has melted, 5-6 minutes.

4. **PIZZA PERFECTION** Dollop the onion marmalade over the pizza. Garnish with the basil and the crispy onion bits. Slice the pizza, and dinner is ready, Chef!