



UCCOOK

Bernini's Onion Marmalade Chorizo Pizza

with fresh basil & crispy onions

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Adventurous Foodie: Serves 1 & 2

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:

Serves 1	[Serves 2]	
1	2	Fresh Dough Ball/s
50ml	100ml	Tomato Passata
5ml	10ml	Dried Oregano
50g	100g	Grated Mozzarella Cheese
50g	100g	Sliced Pork Chorizo <i>roughly chop</i>
40g	80g	Chaloner Onion Marmalade
3g	5g	Fresh Basil <i>rinse & tear</i>
5g	10g	Crispy Onion Bits

From Your Kitchen

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 a round, thin base per portion. With a fork, gently poke some holes into the base - this will prevent the base from rising too much. Transfer the base to a flat tray and place 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 base/s and top with the mozzarella. Scatter over the chorizo and return the pizza base/s 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!