



# UCOOK

## Caramelised Onion & Beef Biltong Pizza

with piquante peppers, fresh basil & Danish-style feta

We'll always be grateful to pizzamaker Rafaele Esposito for his creation of the modern pizza for the Queen of Italy, Margherita of Savoy. Our 21st-century UCOOK version has been created especially for YOU & includes a wonderful South African twist. Topped with salty free-range beef biltong, melted mozzarella, caramelised onions, pops of sweet piquante peppers & creamy feta. Get ready to grab a slice, Chef!

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Serves:** 4 People

**Chef:** Thea Richter

 Quick & Easy

 Waterford Estate | Waterford Rose-Mary 2022

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## Ingredients & Prep

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2	Onions <i>peeled &amp; roughly sliced</i>
400ml	Tomato Passata
20ml	NOMU Italian Rub
4	Pizza Bases <i>kept frozen</i>
200g	Grated Mozzarella Cheese
100g	Pickled Piquante Peppers <i>drained &amp; roughly chopped</i>
200g	Free-range Beef Biltong <i>roughly chopped</i>
100g	Danish-style Feta <i>drained</i>
15g	Fresh Basil <i>rinsed, picked &amp; roughly torn</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

**1. CARMELISATION STATION** Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion for 12-15 minutes until soft and caramelised, shifting occasionally. At the halfway mark, add a sweetener of choice (to taste). Set aside.

**2. LOAD IT UP** In a bowl, combine the tomato passata, seasoning, and the rub. Remove the pizza bases from the freezer. Smear on the flavoured tomato passata. Sprinkle over the grated cheese. Top with the caramelised onion, the chopped piquante peppers, and the chopped biltong.

**3. BUBBLING & GOLDEN** Carefully slide the loaded bases directly onto the oven rack and cook for 5-7 minutes, or until the cheese has melted and the bases are crispy.

**4. FINISHING TOUCHES** Crumble the drained feta over the pizza and sprinkle over the torn basil. Add a final grind of black pepper and a pinch of salt. Bon appetit, Chef!

## Nutritional Information

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Per 100g

Energy	713kJ
Energy	171kcal
Protein	11.2g
Carbs	19g
of which sugars	4.1g
Fibre	2g
Fat	4.8g
of which saturated	2.4g
Sodium	454mg

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## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days