

Breville

Pizza Emporia

Traditional stone baked pizza oven

Pizza Margherita

1 cup tomato base sauce
½ cup Mozzarella cheese, grated
½ cup Parmesan cheese, grated
⅓ cup Cheddar cheese, grated
1-2 tablespoons virgin olive oil
3-4 fresh basil leaves
Freshly ground black pepper, if desired

Pre-heat the Pizza Emporia using Setting 2. Roll pizza dough on a lightly floured surface to form a 24cm round.

When the Pizza Emporia is heated, place dough on the pizza stone, spread with tomato base sauce and top evenly with cheeses. Close lid and allow pizza to cook for 10-15 minutes.

Remove from the Pizza Emporia and place on serving plate. Drizzle oil over hot pizza and garnish with basil leaves. Season with freshly ground pepper.

Tip: For Hawaiian pizza, omit the oil and basil and add ham and pineapple pieces



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Recommended retail price: \$139.95
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