



NAAN BREAD GOZITAN PIZZA



Jon Camilleri

CH-EAT

INGREDIENTS

- Leicester Bakery Plain Naan Bread
- Emborg Shredded Mozzarella cheese
- Tomato Sauce
- Onion
- Green Pepper
- Sliced Olives
- Thinly Sliced Potatoes
- Cherry Tomatoes
- Fresh Rosemary
- Fresh Basil
- Maltese Sausage
- Hanini Mature Sheep Peppered Cheeselets



METHOD

- 1 Spread the tomato sauce on the naan bread and sprinkle the shredded mozzarella.
- 2 Add your favorite ingredients and finish off with fresh rosemary and chopped peppered cheeselet.
- 3 Drizzle with olive oil and bake in a preheated 220°C oven for about 15 minutes or until is well baked.
- 4 Add fresh basil and serve.