



STRAWBERRY & LEMON 'PIZZA'

- Pizza dough (see previous recipe card for our Margarita pizza)
- Poached strawberries (see previous recipe card for whipped cheesecake)
- 1 punnet strawberries
- 1 punnet raspberries (optional)
- 1 lemon for segments and zest
- 80g double cream
- Vanilla salt
- Icing sugar
- Basil
- Olive oil

Roll out the pizza base to the desired size and preheat your oven to 220 degrees. For the sauce base crush your poached strawberries, mix with raspberries, add the lemon segments and zest, spread evenly onto the dough base. Bake for 12 min in a preheated oven however after five minutes add sliced fresh strawberries and halved raspberries. Bake and turn every minute in a pizza oven for 4 mins.

Once baked then sprinkle icing sugar generously on the edges, and lightly glaze through the oven to add a crispy sugary edge. Finally add extra lemon segments and zest, fresh basil, vanilla salt, and olive oil to your taste.