

Onion Jam, Mushroom and Baby Spinach Pizza

Every year as a child on our birthdays we got to choose the menu, and every year on my birthday the family had pizza that evening.

The secret to great pizza for me is a great base, proper buffalo bocconcini, and the right combination of flavours in the topping and applying the rule that less is more.

Quality Base

Onion jam

Baby spinach

Fresh mushrooms sliced

Capsicum cut into small pieces

Buffalo Bocconcini ball

Pre-heat oven to 200 degree c.

Place bases onto a baking tray, spread thinly with onion jam. Then cover with baby spinach and the mushrooms and capsicum and lastly add slices of bocconcini cheese. Bake until cheese is melted and golden brown, it usually takes about 15min.

I buy bases from organic grocery stores such as Wray's or a good deli. You could also make your own base. I recommend using wholemeal spelt flour and try to use a yeast free recipe.