



Pizza with green pesto cheese



Ingredients

- 100 gram grated Henri Willig green pesto cheese
- Pizza dough
- Tomato sauce for pasta or pizza
- 0.5 yellow pepper (sliced)
- 100 grams of mushrooms
- 100 gram Parma ham
- 1 tomato (sliced)
- Pinch of salt and pepper

Preparation

Preheat the oven to the number of degrees listed on the pizza dough packet.

Place a sheet of baking paper on the baking tray and lay the pizza dough over this. Brush the pizza base with the tomato sauce, leaving the edges exposed. Cut the mushrooms into pieces, the yellow pepper into strips and the tomato into slices. Spread the mushrooms, yellow pepper and tomato over the tomato sauce.

Then spread the sliced Parma ham over the pizza. Finally, grate the green pesto cheese over the pizza.

Bake the pizza golden brown in the oven for 25 minutes.

When the pizza is removed from the oven, sprinkle some rocket leaves on top. Enjoy your meal!
