

## Hot Salami and Persian Feta Pizza

Cuisine: N/A

Recipe Type: International

Cooking Time:

Serving: 10 Peoples

Ingredients:

- 1.6 Kg Pizza dough, 1.6 kg
- 1.5 l [Buitoni® Tomato Coulis](#), 1500 mL
- Chargrilled, peeled and sliced Red pepper, 500 g
- Thinly sliced Beef salami, 500 g
- Pitted Kalamata olives, 300 g
- Grated Mozzarella cheese, partly skimmed, 600 g
- Black Pepper, To season 2 g
- Crumbled Persian feta, 500 g
- 1 Cup Basil leaves, Torn 50 g
- Virgin Olive Oil, To drizzle 5 g

Nutritional Information:

- Energy (kcal) *481 kcal*
- Protein (g) *29 g*
- Fats, total (g) *37 g*
- Carbohydrate, total (g) *10 g*
- Sugars, total (g) *7 g*
- Fats, saturated (g) *19 g*
- Fiber, total dietary (g) *2 g*
- Sodium (mg) *1968 mg*
- Calcium (mg) *739 mg*
- Cholesterol (mg) *118 mg*
- Iron (mg) *2 mg*
- Vitamin A, IU *2184 IU*
- Vitamin C (mg) *64 mg*
- Vitamin D (µg) *39 IU*

Procedure:

**1** Preheat oven to 220°C. Divide the dough into 10 balls and roll out thinly. Place the pizza bases on baking paper lined baking trays.

**2** Spread the bases evenly with Buitoni® Tomato Coulis, leaving a 1cm boarder around the edge

**3** Evenly distribute the sliced pepper, salami and olives on the pizza bases. Top with the mozzarella, and season ground black pepper.

**4** Bake for 15 - 20 minutes until golden brown and cooked.

**5** Top with the feta and basil and serve drizzled with olive oil, if desired.