

a slice of italy
CHEAT'S PIZZAS

2 large Lebanese flatbreads (wholemeal optional)

12 cherry tomatoes (sweet as can be)

½ cup (125ml) tomato puree (passata)

180g drained bocconcini or mozzarella, torn

⅔ cup (50g) finely grated parmesan

2 tablespoons torn basil or oregano leaves

STEP 1 Preheat oven to 220°C (425°F). Line 2 baking trays with non-stick baking paper.

STEP 2 Place the flatbreads on the prepared trays.

STEP 3 Using a small sharp knife, carefully make a little cut in each tomato and, holding it over a bowl, gently squish to remove the seeds and excess juice (it's a good idea to wear an apron for this part). Tear the tomatoes in half and set aside. Discard the seeds and juice.

STEP 4 Using the back of a spoon, spread the puree over each flatbread until it's almost all the way to the edges. Divide the torn tomato and bocconcini between the pizza bases.

STEP 5 Sprinkle the pizzas with the parmesan and top with the basil. Bake for 10 minutes or until the cheese is melty and golden and the base is crisp.

STEP 6 Wearing oven gloves, carefully remove the pizzas from the oven and allow them to cool on the trays for 5 minutes. Slide the pizzas onto a chopping board and, using a sharp knife or pizza wheel, slice to serve. SERVES 3–4

ZUCCHINI PIZZAS

Using a vegetable peeler, thinly slice **1 zucchini (courgette)** and scatter it over the pizzas at the end of step 4 (see *recipe*, above). If you like a little heat, sprinkle on **some dried chilli flakes** with the parmesan and basil, before baking. SERVES 3–4

PROSCIUTTO PIZZAS

Tear **4 slices prosciutto (60g)** into pieces. Divide it between the cooked pizzas before they're sliced in step 6 (see *recipe*, above). Top with **a few more basil leaves** to serve, if you like. SERVES 3–4

HAM AND PINEAPPLE PIZZAS

Tear **4 slices shaved smoked ham (60g)** into pieces. Scatter it over the pizzas at the end of step 4 (see *recipe*, above). Place **⅓ cup (90g) drained canned pineapple pieces** on absorbent kitchen paper to soak up any extra juice, then sprinkle them over the ham with the parmesan and basil, before baking. SERVES 3–4