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Mushroom Gorgonzola Pizza



Serves 1-2 (1 pizza), prep 15 mins, total time 30 mins

Ingredients

2 tsp olive oil 4 large (~130g) closed cup chestnut mushrooms, thinly sliced 2-3 garlic cloves, crushed 150-200g leeks, trimmed and sliced and rings separated 1 thin and crispy pizza base or 1 bag pizza base mix 100g (1/2 pack) Gorgonzola piccante block, rind trimmed, cut into small cubes

Related recipe: Pizza base

Step by step

- 1. Preheat the oven to 200°C, fan 180°C, gas 6. Heat 2 teaspoons of the oil in a large frying pan, add the mushrooms and cook over a high heat for 3-4 minutes until beginning to soften. Add the garlic and cook for 1 minute then tip into a bowl.
- 2. Add the leeks to the frying pan; cook gently for 3-4 minutes until just soft. Remove from the

heat; set aside to cool.

- 3. Put pizza base on a baking tray. Add the mushrooms and leeks; top with the cheese.
- 4. Sprinkle with ground black pepper.
- 5. Bake for about 12 minutes in the top half of the oven, until the base is crisp and golden and the cheese has melted. Serve immediately.

Source: https://www.sainsburysmagazine.co.uk/recipes/mains/mushroom-gorgonzola-pizza

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