

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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