

Spicy Meat Lovers Pizza

Ideal with
Bonking Frog Merlot



Ingredients

1 tbs olive oil
300g beef mince
2 garlic cloves, crushed
80ml (1/3 cup) wine - **Bonking Frog Merlot**
2 tsp dried oregano
250ml (1 cup) of your favourite Pasta Sauce
440g pkt pizza base
100g (1 cup) coarsely grated mozzarella
4 slices prosciutto, torn
50g hot salami, thinly sliced, halved.

Method

Preheat oven to 250°C. Heat the oil in a large frying pan over high heat. Add the mince and garlic and cook, stirring with a wooden spoon to break up any lumps, for 3 minutes or until the mince changes colour.

Add the wine and simmer for 1 minute or until wine reduces slightly. Add the oregano and half the pasta sauce. Simmer for 5 minutes or until the liquid is absorbed. Taste and season with salt and pepper. Place the pizza base on a baking tray. Spread over the remaining pasta sauce. Sprinkle with two-thirds of mozzarella. Top with the mince mixture, prosciutto, salami and remaining mozzarella.

Bake in oven for 12 minutes or until the base is crisp and the mozzarella is golden. Set aside for 2 minutes before cutting into wedges.

Serve immediately with mixed salad leaves.

Source: Australian Good Taste Magazine March 2008
Photography by John Paul Urizar

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