

## Pizza & Bread

Images and recipe courtesy of *Jorge Martins*

Ingredients:

Olive oil

Oregano

Italian Passata or Napolitana sauce - you'll find these in the supermarket if you don't want to make it fresh.

Onion

Capsicum

Spanish chorizo or salami

Bacon

Cherry tomatoes

Pineapple

Olives

Of course, the combination of ingredients is entirely up to you.

Method:

Add some olive oil, oregano and salt to the tomato sauce and prepare the ingredients for the pizza.



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Image © Jorge Martins



Image © Jorge Martins

Open the dough for the pizza and make a loaf of bread. Refer to the previous illustrated recipe (Pizza Dough). You can download this recipe at <http://lrocc.weebly.com/camp-oven.html>



Spread the tomato sauce over the pizza base. Not too much.



Start making the pizza.

First the cheese, then onions on the bottom because they tend to burn easily, then it's everyone's creative license.

I usually sprinkle a bit of the tomato sauce over the top but not much though, it can make it soggy.



Leave it resting for about 15 to 20 minutes



Place it in the oven at 220 C for the first 10 minutes then reduce the temperature to about 200C.

Place the bread above the pizza in the oven and do not open it for the first 15 minutes.

The Pizza should be ready in about 15 minutes. Check with a spatula if it's cooked on the bottom. Look for a nice golden colour.

The bread will be ready in about 20 to 25 minutes; a nice colour is a good indication. If you pat the bread, it should have a hallow sound.



**Did I mention the bottle of wine ?.....**