

## Zero to hero skinny pizzas

**Servings:** 4

**Prep Time:** 20min

**Cook Time:** 8min



### Ingredients

- 4 flatbreads
- Mozzarella cheese, grated
- Gorgonzola
- Mascarpone
- grated Parmesan
- chorizo sausages, thinly sliced
- cherry tomatoes, halved
- red pepper, julienned
- avocado, sliced
- basil pesto
- rocket leaves
- purple basil
- olive oil for finishing
- salt and freshly ground black pepper

#### TOMATO PASTE:

- 2 Tbs tomato paste
- 2 Tbs tomato sauce
- 1/4 tsp dried oregano

### Directions

1. Preheat the oven to 240° C.
2. Line a large baking sheet with baking paper. Lay the flatbreads onto the tray. For the Spanish-style pizzas, spread the paste over the base, stopping just shy of the edge and scatter over a handful of mozzarella. Top with sliced chorizo, red peppers and tomatoes, cut side up. Drizzle with olive oil and season with salt and pepper.
3. For the Four cheese pizzas, start with a layer of mozzarella, followed by small chunks of gorgonzola and teaspoon sized dollops of mascarpone. Finish with a grating of parmesan and freshly ground black pepper. Bake the pizzas for about 8 minutes until the cheese is bubbling and golden. Spoon a little basil pesto over the four cheese pizzas and finish with fresh basil. For the Spanish version, add avocado and fresh rocket. Slice into quarters or roll up, wrap style and apply to face.