



Pizza with green pesto cheese



Ingredients

- 100 gram grated Henri Willig green pesto cheese
- Pizza dough
- Tomato sauce for pasta or pizza
- 0.5 yellow pepper (sliced)
- 100 grams of mushrooms
- 100 gram Parma ham
- 1 tomato (sliced)
- Pinch of salt and pepper

Preparation method pizza with pesto cheese

Discover the unique taste sensation of our pizza pesto, a culinary highlight for any pizza lover. This recipe combines the rich flavours of green pesto, fresh vegetables and Parma ham, perfectly topped with the delicious melted Henri Willig green pesto cheese. Easy to prepare and a delight to the eye and taste. Perfect for a cosy evening at home or as a tasty highlight of your party.

Preparation

- 1: Preheat the oven to the number of degrees listed on the pizza dough packet.
- 2: Place a sheet of baking paper on the baking tray and lay the pizza dough over this.
- 3: Brush the pizza base with the tomato sauce, leaving the edges exposed.
- 4: Cut the mushrooms into pieces, the yellow pepper into strips and the tomato into slices.
- 5: Spread the mushrooms, yellow pepper and tomato over the tomato sauce.
- 6: Then spread the sliced Parma ham over the pizza.
- 7: Finally, grate the green pesto cheese over the pizza.
- 8: Bake the pizza golden brown in the oven for 25 minutes.
- 9: When the pizza is removed from the oven, it is nice to sprinkle some arugula leaves on top. Enjoy!

Ready to make your own pizza with pesto cheese?

Enjoy the authentic taste of Italy with our pizza pesto. A simple recipe for delicious results. Order the tastiest pesto cheese via our webshop and be surprised by the delicious combination of pesto and cheese.