



## Pork belly pizza



**Serves:** 1

**Prep time:** 5 minutes

**Cook time:** 6 minutes

### Ingredients

- 1 pizza dough base, 30cm
- 60gm tomato sugo
- 100gm **Perfect Italiano Shredded Mozzarella**
- 90gm pork belly slow cooked, cut into 3cm x 3cm slices
- 50gm BBQ sauce
- 5gm micro coriander, picked leaves
- 10gm red radish, finely sliced
- flaked sea salt & cracked pepper, to taste

### Preparation

1. Place base on a 30cm pizza tray, spread tomato sugo over base.
2. Sprinkle **Perfect Italiano Shredded Mozzarella** over tomato sugo.
3. Mix cooked pork belly with BBQ sauce and evenly scatter on pizza base.
4. Cook in preheated oven at 270°C for approximately 6 minutes until crisp.
5. Remove from oven and scatter with micro coriander and radish.
6. Season with sea salt and pepper.

**Tip:** Pork belly can be spiced up by adding dried chilli flakes at step 3.

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