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with salt, leave to cool and set aside.Four Seasons Pizza RecipeOne 23cm pizza base. 1g tomato purée. 2 tomatoes, sliced. 50g ready-grated mozzarella. 1 tsp dried Italian mixed herbs. 25g sliced wafer-thin ham, chopped. 25g pineapple pieces in natural juice, drained. 2 mushrooms (cup or button), thickly sliced. 25g cooked chicken (or turkey), chopped.Four Seasons Pizza | Recipes | Change4LifeSprinkle some breadcrumbs on two large flat baking

sheets and place the pizza bases on them. Spread a little of the tomato evenly over each base - not put too much as the pizza will go soggy....Neapolitan-style pizza recipe - BBC Food "Pizza: Seasonal Recipes From Rome's Legendary Pizzarium" by Gabriele Bonci with Elisia Menduni (Rizzoli International Publications, 2013, 256 pages, \$30.) Advertisement.
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One 23cm pizza base. 1g tomato purée. 2 tomatoes, sliced. 50g ready-grated mozzarella. 1 tsp dried Italian mixed

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This recipe for pizza dough is made with the help of your bread machine. The beer lends a lot of flavour, and you can add dried herbs as well - I like to add basil and rosemary. Recipe by: Kim Filling for calzones 8

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Prepare two baking trays by pouring 1 tablespoon of oil in each tray and

spread it with your fingers or pastry brush. Brush the inside of a large bowl with oil. To prepare the topping, heat the oil in a large frying pan over a high heat, and fry the mushrooms for 5 minutes stirring frequently. Season with salt, leave to cool and set aside.

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