

Homemade FAVOURITES

Carbonara Pizza

Prep time: 1 hour Cooking time: 10-12 mins Makes: 1 Romana pizza

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Ingredients:

Pizza dough (see our Dough Ball recipe)

60g of béchamel (see our Pollo Pesto recipe)

70g mozzarella

5 strips of cured pancetta (or streaky bacon - cut in half)

20g Parmesan cheese (or any Italian hard cheese)

Double pinch of black pepper

10ml garlic oil (or extra virgin olive oil)

1 free-range egg

Pinch of parsley



Method:

1. Make your pizza dough and béchamel
2. Preheat your oven to 230°C
3. Roll out the dough and spread the béchamel on top making sure to almost go to the edge
4. Evenly place the pancetta or streaky bacon strips leaving a space in the middle of the pizza for the egg
5. Add the mozzarella, again, leaving space for the egg
6. Add the black pepper and half of the grated Parmesan
7. Drizzle with a little garlic olive oil
8. Cook in the oven for 5-7 mins
9. Remove from the oven and crack the egg into the centre of the pizza
10. Cook in the oven for another 6-8 mins or until the cheese is bubbling and the crust is golden brown (be careful not to overcook the egg)
11. Top with chopped parsley and the remaining grated Parmesan

Serve. Eat. Enjoy.... and share with us @pizzaexpress.

Available
in Tesco
& Waitrose

