

GOATS CHEESE & CHORIZO PIZZAS

An easy to prepare dish perfect with chilled

Little Beauty Limited Edition Sauvignon Blanc

Serves 4



INGREDIENTS

4 mini naan bread
Cream cheese (Philadelphia or similar)
Your favourite chutney
2 medium sized red onions, sliced
1 red pepper sliced
1/2 cup sundried tomatoes, sliced
Fresh basil, roughly chopped
200 grams Chorizo, sliced
150 grams goats cheese, broken up
Olive oil
Black pepper for seasoning
1 cup of grated parmesan



METHOD

Heat oven to 200° C. Lay mini naans out on a baking tray. Spread cream cheese and chutney over each naan. Sauté onions and red pepper in a pan on medium heat with a splash of olive oil (about 4-5 minutes), add basil. Set aside.

Add sliced Chorizo to heated pan - turning each piece - cook until slightly brown. Remove and place on paper towel (to remove excess oil).

Spread cooked onions, red pepper, sundried tomatoes, Chorizo and goats cheese over each pizza. Drizzle with olive oil, black pepper. Sprinkle grated parmesan over evenly.

Bake in heated oven for about 10-15 minutes, grilling for the final 5 minutes to melt the parmesan.

Serve with fresh rocket and balsamic dressing.

Enjoy with chilled Little Beauty Sauvignon Blanc.