



Prawn Pizza with The Original Barbeque Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)
- 300g Prawns, shelled and deveined
- 60ml [Wild Appetite Pineapple & Rum Marinade](#)
- Salt and pepper to taste
- Butter for frying



Topping

- [Wild Appetite The Original Barbecue Sauce](#)
- Cream Cheese Mozzarella Cheese
- Red & Green Capsicum, sliced
- Onion, thinly sliced

Method

Pour the [Wild Appetite Pineapple & Rum Marinade](#) over the shelled and de-veined prawns.

Allow the prawns to marinate for at least 30 minutes. Pan Fry the prawns in some melted butter and season with salt and pepper.

Preheat your [Pizza Maker](#).

Brush the pizza base with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with [Wild Appetite Original BBQ Sauce](#), cream cheese and top with grated mozzarella.

Arrange the grilled prawns, capsicum and onion on the pizza.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.