



Salami & Bocconcini Pizza with Matakana Bell Pepper Pour Over Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Topping

- [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)
- Salami, sliced
- Bocconcini
- Olives
- Baby Spinach
- Roasted Red Pepper, sliced
- 1 Red onion, sliced
- Fresh basil
- Sea salt & freshly ground black pepper



Method

Preheat your Pizza Maker.

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

Spread the pizza base with [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)

And top with bocconcini, olives, baby spinach, roasted red pepper, salami, onion, and roasted red pepper.

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

Serve topped with fresh basil leaves.