







More Than Food
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Mascarpone and Mushroom Pizza with Caramelised Onion and Rocket

Mimi has given the traditional pizza a HelloFresh twist using creamy mascarpone cheese to replace traditional mozzarella. Topped with sweet caramelised onion, peppery rocket and mushrooms, this pizza is a real treat!



30 mins



2.5 of your
5 a day



veggie



eat within
3 days



Garlic Clove
(1)



Tomato Passata
(1 carton)



Chestnut Mushrooms
(1 punnet)



Red Onion
(1)



Northern Dough Co.
Pizza Dough (2 balls)



Mascarpone Cheese
(1 pot)



Dried Thyme
(½ tbsp)



Balsamic Vinegar
(1 tbsp)




Rocket
(1 bag)

2 PEOPLE INGREDIENTS

- Garlic Clove, grated
- Tomato Passata
- Chestnut Mushrooms, sliced
- Red Onion, sliced
- Northern Dough Co. Pizza Dough

- 1**
- 1 carton**
- 1 punnet**
- 1**
- 2 balls**

- Mascarpone Cheese
 - Dried Thyme
 - Balsamic Vinegar
 - Rocket
- 1 pot**
 - ½ tbsp**
 - 1 tbsp**
 - 1 bag**

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Mascarpone was named in 16th century in Italy when a visiting Spanish dignitary tasted the cheese and proclaimed it 'mas que bueno' - better than good!

Allergens: Milk, Gluten, Sulphites.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	927 kcal / 3875 kJ	56 g	37 g	87 g	11 g	24 g	3 g
Per 100g	174 kcal / 729 kJ	11 g	7 g	16 g	2 g	4 g	1 g

3



1 Preheat your oven to 200 degrees. Put some baking trays in your oven.

Tip: You may be able to fit two pizzas on one tray, depending on the size of your tray, or use two trays if necessary. Peel and grate the **garlic** (or use a garlic press if you have one).

2 Put a saucepan on medium heat with a drizzle of **oil** and add your **garlic**. Cook for 1 minute before pouring in the **passata**. Sprinkle in a pinch of **salt** and a grind of **black pepper** and stir everything together. Simmer gently for 5-6 mins, then remove the pan from the heat. This is your **tomato sauce**.

3 While your **tomato sauce** is simmering you can get on with the rest of the prep. Cut each **mushroom** into roughly four slices. Cut the **red onion** in half through the root, peel and slice into thin half moon shapes.

4 Now it's time to roll out the **pizza dough**! Dust your work surface with some flour (if you have some). Alternatively, place your **dough** between two large sheets of clingfilm (so it doesn't stick to your work surface!). Roll out into round **pizza bases** roughly 25cm across. **Tip:** If you don't have a rolling pin you can always use a wine bottle wrapped in clingfilm.

5 Carefully take your baking trays out of your oven and place your **pizza bases** on them. Divide your **tomato sauce** between each **pizza base**, then with the back of a spoon, spread it over each **pizza base** using swirling motions. Leave a 1cm gap around the edge.

6 Dot teaspoonfuls of the **mascarpone cheese** on top, then lay on your **mushrooms**. Sprinkle over the **thyme**.

7 Season with some **salt** and a grind of **black pepper**. Pop your **pizzas** in your oven for 15-20 mins, until the dough is golden and the cheese is bubbling. **Tip:** Keep an eye on them to make sure they don't brown too much!

8 Put your **onion** in a saucepan on medium heat with a glug of **oil** and cook for 7 mins until soft. Pour in the **balsamic vinegar** and stir together. Turn the heat down to low and cook for another 7-10 mins until your **onion** is soft and caramelised.

9 Once your **pizzas** are ready, remove them from your oven and spoon your **caramelised onion** on top. Put a handful of **rocket** on each **pizza** and devour!

4



5



6



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