



PARADISE BEACH PURVEYORS

CLASSIC HOMMUS



Pizza with Paradise Beach Purveyors Classic Hommus, Olives, Tomato & Goat Fetta

Ingredients

1 tub of Paradise Beach Purveyors Classic Hommus

1 good quality pizza base

? punnet cherry tomatoes

1 small jar of marinated artichoke hearts

12 medium Kalamata olives

? red onion, peeled and sliced

100g fresh goat feta cheese

Handful of baby rocket leaves

Method

Heat the oven to 200°C.

Place the pizza base on a pizza tray and cover the base with generous amounts of Paradise Beach Purveyors Classic Hommus.

Slice the cherry tomatoes and artichokes in half then top the pizza base with the red onion, artichoke hearts, Kalamata olives and halved cherry tomatoes.

Crumble the goat feta on top and place in the oven to cook for approximately 10 minutes, or until the edges of the pizza are crisp.

Remove from oven and garnish with baby rocket to serve. Makes 1 medium pizza.

Leaning towards the traditional, homemade style with a nutty texture, premium tahini, extra virgin olive oil, fresh garlic, plenty of lemon juice, a hint of cumin as recommended by many Middle Eastern cooks. Gluten Free.



Silver Medal
Royal Melbourne
Fine Food Awards
2010



Bronze Medal
Royal Melbourne
Fine Food Awards
2009

Product	Pack Size	APN
Classic Hommus	230g	9333430000014
Also available in 2kg		for more information see www.paradisebeach.ws