

10 ways to perk up a pizza

Put your stamp on a shop-bought pizza with one of these easy topping ideas Recipes MONAZ DUMASIA
Photograph LIS PARSONS

FIRST CHOOSE YOUR BASE...

All these recipes use a medium-size fresh or frozen Margherita pizza as a base (about 24cm/9in).

A Margherita, with its classic topping of herby tomato sauce and mozzarella, is the simplest pizza you can buy and works perfectly with additional toppings.

Follow the cooking instructions on the back of the pack and add a few more mins if your added toppings need a little longer to brown.

NOW TRY THESE VEGGIE VARIATIONS...

Deli veg special

Top the base with a mix of ready-roasted peppers, aubergines and courgettes. Bake, then pile on a handful rocket and scatter with 2 tbsp toasted pine nuts and a drizzle of basil pesto to serve.

More than Margherita

Halve 10 cherry tomatoes and spread over the base. Scatter over 50g torn buffalo mozzarella, then bake. Finish with a handful of basil leaves before serving.

Sticky red onion and feta

Dot the base with 2 tbsp caramelised red onions from a jar. Crumble over 50g feta, then sprinkle with leaves from a few thyme sprigs before baking.

Classic four cheese

The Margherita already contains mozzarella, so simply scatter over 25g each sliced smoked cheese and crumbled blue cheese, and spoonfuls of mascarpone, then bake.

Moreish mushroom

Fry 150g mixed wild mushrooms in a little oil or butter until golden, then fold in a handful chopped parsley. Spread 2 tbsp of olive tapenade over the base, add the mushrooms, then bake. Finish with more parsley to serve.

OR MAKE YOUR OWN MEAT FEAST

All-day breakfast P

Top the base with 5 snipped rashers of streaky bacon and 1 large sliced tomato, leaving 2 gaps for the eggs to sit in later. Bake until the bacon is almost crisp, about 20 mins. Crack 2 eggs into the gaps, then bake for 5-6 mins more until the whites are set but the yolks are still soft and the bacon is crisp and browned.

Red devil P

Place 50g of sliced chorizo or spicy salami, ½ a thinly sliced red pepper and a liberal sprinkling dried chilli flakes on top of your pizza before baking. Scatter with a handful of olives to serve.

Prosciutto and spinach P

Tip a 140g bag spinach into a colander and pour over a kettle of boiling water to wilt. Cool, squeeze out the excess liquid, then roughly chop and spread over the pizza. Grate over a little nutmeg, then cook as instructed. Remove from the oven, top with a few prosciutto slices and add a sprinkling of Parmesan.

Spicy chicken and coriander

Toss 1 shredded cooked chicken breast with 1 tbsp curry paste and dot over the pizza base. Spoon over 1 tbsp mango chutney, then add 25g crumbled paneer cheese, if you like. Bake, then scatter over a handful coriander leaves, to serve.

Easy tuna and tomato

Drain a 185g can tuna in olive oil, then flake over the base. Dot with 50g of SunBlush tomatoes, 50g of sliced roasted red peppers, 1 tsp of capers and 6 anchovy fillets. Sprinkle with 25g of grated cheddar and bake.



Deli veg special