

Turkish Bread Pizza



Ingredients

1 whole Brumby's Turkish Bread
2 tablespoons olive oil
1 red onion, finely sliced
1/2 red capsicum, sliced
1 cup sliced mushrooms
1/2 cup tomato puree
200g grated mozzarella
12 slices shaved ham

Method

Heat oil in a frypan over medium heat. Add onion and cook for 5 minutes. Add red capsicum and mushrooms and cook for 5 minutes until cooked. Spread tomato puree over top of Brumby's Bread, and then scatter over a layer of mozzarella. Arrange ham slices and onion mixture over the cheese. Bake in a preheated 200 degree celcius oven for 10 to 15 minutes until top is bubbling and bread is heated through. Serve hot cut into slices.