

SUFFOLK SALAMI CHORIZO PIZZA
WITH BOCCONCINI & CHILLI HONEY DRESSING

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

SUFFOLK SALAMI CHORIZO, BOCCONCINI & CHILLI HONEY DRESSING PIZZA

Chef Gary Parsons

Ingredients

SERVES 1

IT831	Arla Pro Grated Mozzarella	40g
IT150	Bocconcini, drained	7 balls
CA353	Suffolk Salami Chorizo	7 slices
HS705	Harvey & Brockless Kitchen Marinara Sauce	70g
HS744	Harvey & Brockless Kitchen Chilli Honey dressing	1 tbsp
	Pizza dough, hand scretched	120g
	Flour and Semolina, for dusting	20g
	Red Chilli, finely diced	1 chilli
	Rocket	2g

Method

1. Pre heat the oven to the highest setting, if using a domestic oven. Place a pizza stone on the middle rack of the oven.
2. Spoon the Harvey and Brockless Kitchen Marinara sauce in middle of the dough and carefully spread around leaving an edge. Evenly sprinkle the grated mozzarella, add the slices of the Suffolk Salami Chorizo and the Bocconcini.
3. Slide the pizza onto the pre heated stone and bake for 5 minutes, if using a domestic oven.
4. To finish, Sprinkle with the red chillies, rocket and the Harvey and Brockless Kitchen Chilli and Honey Dressing.



SUFFOLK SALAMI CHORIZO PIZZA
with Bocconcini and Harvey and Brockless Kitchen Chilli Honey Dressing

Arla Pro Grated Mozzarella

Mild and delicate with a creamy, slightly acidulous and yogurt aromatic taste. It has a semi-soft, elastic texture, which implies an excellent stretching ability.

Bocconcini Mozzarella

Bocconcini are small mozzarella cheese balls. Bocconcini originates from Naples, Italy, made predominantly from the milk of water buffalos. The cheese is semi-soft, white and rindless unripened mild cheese. Perfect for incorporating into any meal but especially pizzas.

Suffolk Salami Chorizo

The finest Paprika from La Chinata and Santo Domingo are used to create the Spanish inspired flavours. Other spices are added such as, garlic and herbs before gently smoking them over Oak and Beech chippings. The chorizo sausage is then cured for six weeks.

Harvey and Brockless Kitchen Marinara Sauce

A rustic, glossy bright red sauce with infinite uses. A chunky sauce with sweet and tangy tomatoes and a bright basil coming through at the end.

Harvey and Brockless Kitchen Chilli Honey Dressing

Silky and spicy, sweetened with honey, this bright dressing is simply made, with an impactful flavour.
