



## Spicy Cream Cheese Pizza

Serves 8

### INGREDIENTS

1x10 inch/25cm ready baked pizza base  
175g cream cheese  
20-30g **Karimix Chilli & Fennel Sauce**  
150g whole red peppers, cored, seeded and finely sliced  
75g red onion, finely sliced  
1 avocado, peeled, pitted and sliced  
175g goats cheese round, sliced  
1 tbs chilli oil, optional

### METHOD

1. Combine the cream cheese with the **Karimix Chilli & Fennel Sauce**, peppers and red onions, spread evenly over the surface of the pizza base, arrange with slices of avocado and goats cheese.
2. Drizzle with chilli oil and bake in a hot oven for 20 minutes or until the pastry is crisp and golden and the topping is cooked. Portion and serve.