

Using Karimix Chilli & Fennel Sauce

SPICY CREAM CHEESE PIZZA

SERVES: 8 as a main course

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 tbspc 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.

