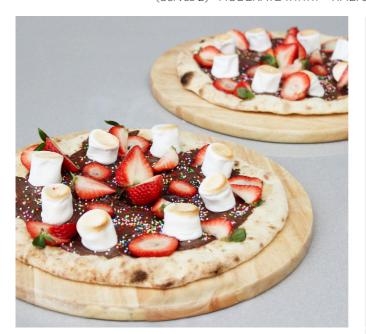
Prego

NUTELLA PIZZA

Strawberry, Marshmallow, Rainbow Sprinkle
(Serves 2) MODERATE ★★★☆ TIME: 30mins



INGREDIENTS

Prego Homemade 200gm Pizza Dough

Flour, to dust

Nutella 150gm

100gm

Strawberry, thinly sliced

Marshmallows 40gm

Rainbow Sprinkle 15gm

METHOD

- 1. Preheat oven to 230°C.
- 2. Roll dough to desired thickness with flour if needed. Transfer to baking tray.
- 3. With dough on the baking tray, spread Nutella evenly, sprinkle with marshmallows.
- 4. Bake in oven for approximately 8 minutes (varies with size of oven and thickness of dough).
- Remove from oven. Garnish with strawberries, rainbow sprinkle and cut to desired portions.



The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW RECIPES AND IMAGES ONLINE!

