

# Prego

## NUTELLA PIZZA

Strawberry, Marshmallow, Rainbow Sprinkle

(Serves 2) MODERATE ★★★☆ TIME: 30mins



### INGREDIENTS

Prego Homemade Pizza Dough	200gm
Flour, to dust	
Nutella	150gm
Strawberry, thinly sliced	100gm
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).
5. Remove from oven. Garnish with strawberries, rainbow sprinkle and cut to desired portions.

  
*Fresh from our  
Farm to your Home*

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!

