



## JERNEJ KITCHEN

# FRENCH BREAD PIZZA

*French Bread Pizza is the most delicious appetizer made in 20 minutes. This viral TikTok trend is worth trying, as it's beginner-friendly and tasty.*

SERVES	4	PEOPLE (SNACK)
PREPARATION:	5	MINUTES
BAKE:	15	MINUTES
TOTAL TIME:	20	MINUTES

### FRENCH BREAD PIZZA

50 g (3 tbsp) unsalted butter, softened

1 tsp Vegeta paste onion or onion jam

1 tsp Vegeta Pasta basil or pesto Genovese

1 loaf french bread (300g) or 2 small Ciabattas

240 g (1/2 pound) tomato passata

1 tsp olive oil

1 tsp dried oregano

400 g (1 pound) Mozzarella cheese (in block)

100 g (3.5 oz) Pepperoni slices

6 fresh basil leaves, to serve

1 tsp parmesan cheese, freshly grated, to serve

1 tsp parmesan cheese, freshly grated

### PREPARATION

Combine softened butter, Vegeta pastes or onion jam, and/or pesto Genovese and Parmesan cheese in a bowl. Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F. Line a baking sheet with parchment paper.

### BAKE THE BREAD

Slice bread in half lengthwise. Brush both cut sides with prepared herb butter. Place on a prepared baking sheet with the cut side up. Bake in the oven for 8 minutes at 210 °C / 410 °F.

### SAUCE

When the bread bakes, make the pizza sauce. In a bowl, stir to combine tomato sauce, pinch of salt, pinch of black pepper, olive oil, and oregano. Spread the sauce over the bread.

### BAKE

Cut the Mozzarella into small cubes and arrange them on the sauce. Arrange the Pepperoni slices on top. Place in the oven on the upper rack. Turn the settings on low broil and bake for 4 - 6 minutes at 210 °C / 410 °F or until the cheese melts.

### SERVE

Transfer from the oven, sprinkle with basil and sprinkle with Parmesan cheese. Cut into slices and serve.

### TOOLS AND EQUIPEMENT Sponsored

bowl

cutting board

kitchen knife

baking sheet

parchment paper