

# MUSHROOM PIZZA



Magazine  
Apr. | May 11

Fotos: Nuno Campos  
Chef: Fernando Fonseca

**SERVES: 2**

## INGREDIENTS

1 Bimbo pizza base • 2 tbsp tomato sauce • 1 tbsp olive oil • 1 garlic clove •  
1 pinch dried oregano • 1 pinch thyme • 2 mushrooms • 2 oyster mushrooms •  
2 Portobello mushrooms • 2 balls mozzarella di bufala • Salt and freshly ground pepper

## METHOD

Preheat the oven to 180°C • Place the pizza base on a lightly greased oven tray • Spread the tomato sauce (see this issue's recipe) over the base, creating a thin coating all over • Finely slice the mushrooms and sauté in olive oil and chopped garlic, seasoning with salt and pepper and adding the thyme • Once cooled, sprinkle all over the sauce, keeping a little behind for decoration • Slice the mozzarella and place uniformly over the mushrooms • Place the saved mushrooms in the centre of the pizza and season with the dried oregano and a drizzle of olive oil • Bake for 12 minutes