

**rare recipes**  
by  
*Reena Malhotra*

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**CHEESE, CAPSICUM, ONION & TOMATO PIZZA**



**Ingredients :**

(in order of requirement, during preparation)

- |   |                         |
|---|-------------------------|
| <input type="checkbox"/> Pizza Base                         | 1 (medium size)         |
| <input type="checkbox"/> Olive Oil/ Refined Cooking Oil     | 2 teaspoons             |
| <input type="checkbox"/> Pizza Sauce/ Tomato Ketchup        | 1 ½ tablespoons         |
| Or make Pizza Sauce as per method below                     |                         |
| <input type="checkbox"/> Pizza Cheese – Mozzarella – grated | ½ cup                   |
| <input type="checkbox"/> Processed Cheese / Cheese Cubes    | ½ cup or 2 cubes        |
| <input type="checkbox"/> Onion                              | 1 medium                |
| <input type="checkbox"/> Capsicum                           | 1 small                 |
| <input type="checkbox"/> Tomato                             | 1 small                 |
| <input type="checkbox"/> Salt                               | As per taste            |
| <input type="checkbox"/> White Pepper                       | As per taste            |
| <input type="checkbox"/> Oregano Flakes                     | As per taste            |
| <input type="checkbox"/> Chili Flakes                       | As per taste            |
| <input type="checkbox"/> Mustard Sauce                      | As per taste (optional) |

**Ingredients for making Pizza Sauce :**

- |   |              |
|---|--------------|
| <input type="checkbox"/> Tomato                         | 1 large      |
| <input type="checkbox"/> Onion                          | 1 small      |
| <input type="checkbox"/> Garlic – peeled                | 2-3 flakes   |
| <input type="checkbox"/> Olive Oil/ Refined Cooking Oil | 1 teaspoon   |
| <input type="checkbox"/> Oregano Flakes                 | As per taste |

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**METHOD FOR MAKING THE PIZZA SAUCE :**

- Finely chop the Tomato and Onion and crush the Garlic Flakes.
- Heat Cooking Oil in a small Pan over medium heat.
- Add Onion and Garlic and cook for 3 minutes or till soft.
- Add the chopped Tomato and stir into the Onion and Garlic mixture.
- Reduce the heat and simmer for 10 minutes.
- Remove from heat and let it cool at room temperature.
- Mix in a Blender and prepare a Tomato Paste of the above mixture.
- Remove from the Blender and keep aside.
- The Pizza Sauce is now ready for use.

**METHOD FOR MAKING THE PIZZA :**

- Pre-heat an Oven to 220-250 degrees Celsius.
- Take a Pizza base and lightly brush it with Olive/ Cooking Oil.
- Spread the Pizza Sauce on the Pizza Base.
- Grate and mix equal quantity of Processed and Mozzarella Cheese.
- Spread a thick layer of the grated Cheese on the Pizza Base.
- Sprinkle pieces of chopped Capsicum, Onion and Tomato above the layer of cheese.
- Sprinkle a little Olive/ Cooking Oil on the top.
- Sprinkle some Oregano Flakes on the top.
- Bake the Pizza for 10-15 minutes/ until the cheese has melted and the base has become slightly crispy. You can also test its readiness, by inserting a Toothpick into the Pizza. It should go easily through the Cheese and should go with a slight pressure into the Pizza base.
- Transfer to a serving dish.
- Serve Hot with Oregano Flakes, Chili Flakes and Mustard Sauce.
- Enjoy!