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# Pizza with turkey salami

## What do you need ?

- 50 g turkey salami
- 1 pizza dough
- 3 jalapeño peppers
- ½ yellow pepper
- 1 garlic clove
- 1 shallot
- 1 ball of mozzarella
- 5 black olives
- 150 ml passata (sieved tomato purée)
- dried and fresh oregano
- olive oil
- salt and pepper

## How do you prepare it ?

1

Preheat the oven to 220°C.

2

Peel and finely chop the shallot. Peel and crush the garlic. Heat a dash of olive oil and fry the shallot and garlic until glassy.

3

Add the tomato purée and a pinch of dried oregano, pepper and salt. Let simmer for 20 minutes.

4

Cut the yellow bell pepper and jalapeño peppers into rings. Slice the mozzarella.

5

Roll out the pizza dough. Cover it with the tomato sauce, the yellow pepper, the jalapeño peppers, the mozzarella, the olives and the turkey salami.

6

Put in the oven for 10-12 minutes. Finish with fresh oregano.

