



Turkey, Camembert & Cranberry Pizza

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)

Topping

- Tomato Passata(chopped Italian tomatoes simmered with garlic & freshly chopped basil)
- Grated Mozzarella Cheese
- Left- over turkey, sliced
- Camembert Cheese, sliced
- Fresh Tomato, sliced
- [Wild Appetite Cranberry Sauce](#)
- Sea salt & freshly ground black pepper
- Fresh Rocket



Method

Preheat your Pizza Maker oven on setting.

Brush the pizza base with [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with tomato passata and top with grated mozzarella cheese.

Arrange the turkey, camembert, fresh tomato and [Wild Appetite Cranberry Sauce](#) on the pizza.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.

Garnish with fresh rocket.