

Friseline Pizza

For the tomato sauce

- 1- Peel/hull the tomatoes; take off the seeds, mash hit.
- 2- Cook the cut onion with olive oil.
- 3- Add the mashed tomatoes, bouquet garni and garlic.
- 4- Cook on a low heat fire for 15 minutes. Let is cool down.

Preparation

- 1- Preheat the oven at 180 °C/356 °F
- 2- Spread the tomato sauce on the pizza base.
- 3- Add the ham, mushrooms and cut Friseline.
- 4- Spread gruyere and shape a mouth and eyes with the cherry tomatoes.
- 5- Put in a 180 °C/356 °F oven for 25 minutes.

- 3 Friseline (2 inside the pizza and 1 for presentation)
- 1 homemade pizza base
- 100 g of cut mushrooms
- 80 g of grated gruyere
- 8 cherry tomatoes
- 3 thin ham slices

Tomato sauce

- 6 Tomatoes
- 1 Onion
- 1 crushed Garlic
- 2 tablespoon of Olive oil
- 1 Bouquet garni