

SWEET CHILLI BEEF



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

100g thinly sliced cooked beef steak (rump or sirloin)

4 tsp sweet chilli sauce

30g kimchi
(jar bought kimchi is great for this)

50g soft goats cheese

1 tsp black sesame seeds

METHOD

- 1) Coat the cooked beef steak strips in the sweet chilli sauce.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Scatter the steak over the base, crumble over the goats cheese.
- 4) Roughly chop the kimchi before adding to the base evenly.
- 5) Sprinkle with the black sesame seeds.
- 6) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.

