

Vegan Pastrami & Mushroom Pizza



Ingredients

- Tomato pizza sauce
- Squeaky Bean Vegan Pastrami Style Sandwich Slices
- Chargrilled red and yellow peppers
- Chestnut mushrooms
- **Post bake:** wilted spinach
- Doughball used: 210g Sourdough doughball **(PDP/LA1063PA)**

Cooking instructions

For use in a stone oven – cook at approx. 310°C - 320°C, or higher for a woodburning oven.

Travel deck oven/Impinger – cook at approx. 240°C - 260°C for around 5 minutes.

Electric/Fan ovens – cook at 250°C - 280°C (or highest temperature that the oven goes to).

For best results, we recommend using a pizza stone.

For other ovens i.e. rational, Merrychef, please follow supplier recommendations.

Cooking times will vary dependant on the type of oven and toppings, but for most ovens, cook time will be around 5-6 minutes.