

MUTTON RENDANG PIZZA



Ingredients

- **Corniche Chef Express Rendang Curry Paste** - 1 packet
- Mutton – 300g (cubed)
- 14” Pizza base – 1piece
- Ginger – 4 slices (chopped)
- Garlic – 2 cloves (chopped)
- Onion – 1 no. (sliced)
- Coconut Milk – 150mL
- Water – 100mL
- Mozzarella Cheese – 200g
- Cooking oil – 10mL
- Handful of spinach Leaves

Method

1. Heat pan with cooking oil, fry garlic, onion and ginger till fragrant. Add Corniche Chef Express Rendang Curry Paste.
2. Add mutton cubes and cook till soft, add water and coconut milk.
3. Fry over medium heat and simmer till meat is soft and sauce is reduced.
4. Spread on pizza base and cover with mozzarella chesse and bake in salamander over 200°C for 10-12 minutes or till cheese melts.
5. Garnish with spinach leaves and ready to serve.