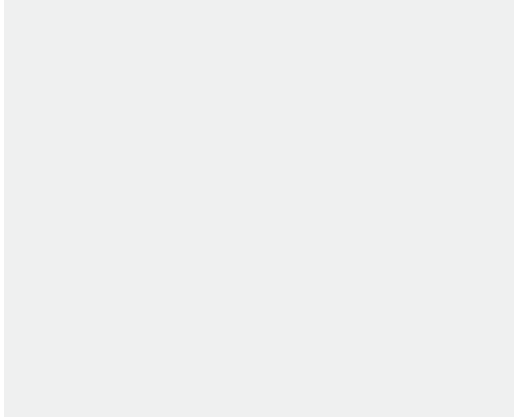




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Pizza Loaf

(Ideal with Anthony's Home Bread or Dallas Lacci)

Your ingredients list:

- 1 tank loaf bread
(Bread crumbs to be made from inner loaf)
- 250gm of pork mince
- 125 gm salami chopped
- 2 shallots chopped
- 1 capsicum chopped
- 400g can crushed pineapple, drained
- 2 tablespoon pitted black olives chopped
- ¼ cup tomato paste
- 1 tablespoon each, parsley and thyme
- 1 cup grated cheese parsley extra

Instructions:

Preheat oven 180 °C, cut end off tank loaf, scoop all the fresh bread from within, leaving the outside crust whole, about 1cm thick, process the bread in a blender to make bread crumbs. Using 1 cup of breadcrumbs, mix all ingredients in a large bowl, except cheese. Spoon into hollowed out loaf, replace loaf end, hold in place with tooth picks or bamboo skewers. Place in oven on a tray, cover with foil bake 40 mins. Remove foil bake another 30 minutes press grated cheese into loaf top and bake for another 5 minutes, sprinkle with parsley, stand for 5 minutes – serve sliced.