Courgette-Carbonara Pizza

Ingredients

- semolina or plain flour, for dusting
- PIZZA DOUGH
- 1 tbsp olive oil
- 2 tablespoon butter
- 2 garlic cloves
- 50g shredded mozzarella cheese
- tbsp chopped flat-leaf parsley, plus 1 tbsp extra, to serve
- 3 eggs
- 2 tbsp finely grated parmesan
- shaved Parmesan, to serve
- 2 zucchini, using spaghetti maker- spiral to make spaghetti

Method

1. Using the spaghetti maker, spiral the zucchini into “pasta”

2. Put 2 tablespoon butter and the garlic into a hot fry pan. Melt butter and then add zucchini cook for about 2 minutes.

3. Preheat the oven to 250°C/475°F/Gas 9 or to its highest temperature.

4. Lightly dust a clean work surface with semolina or flour, then roll out the pizza dough ball into a rough 30cm x 20cm oval about 3mm thick.

5. Place pizzas on the tray and prick with a fork.

6. Brush the pizza base with olive oil, then sprinkle over the mozzarella, parsley and buffalo mozzarella pieces. Lay the zucchini on top.

7. Crack the eggs into separate cups. Add the eggs to the pizza and top with grated parmesan. Cook the pizza in the oven for 5-10 minutes or until golden and crisp. Using a pizza paddle or wide spatula, carefully transfer the pizza to a wire rack or chopping board.

8. Serve sprinkled with the extra parsley, the parmesan and plenty of freshly ground black pepper.