

## Baby Corn and Sweet Corn Pizza

### **Ingredients:-**

2 pizza base (200 mm. 8")  
1 recipe pizza sauce  
1 cup grated mozzarella cheese  
1 table spoon Gold Sun Olive Oil for cooking

### **For The Topping**

1 1/4 cups sliced and blanched baby corn  
1 cup blanched sweet corn kernels (makai ke dane)  
salt to taste



### **Method :-**

1. Slightly heat half the Gold Sun Olive Oil in a non-stick pan and place pizza base on it.
2. Spread half the tomato sauce over the pizza base.
3. Neatly arrange half the sweet corn and half cup of baby corn slices over the sauce.  
Sprinkle salt.
4. Top with half the cheese.
5. Cover the pan with a lid and cook on a very slow flame for 10 to 12 minutes or till the base is evenly browned and the cheese melts.
6. Repeat with the remaining ingredients to make another pizza.
7. Serve hot.