Rocket Pesto, Fresh Tomato & Bocconcini Pizza



2 tablespoons olive oil

Salt & freshly ground black pepper

4 ripe tomatoes, thinly sliced crossways

1 x 210g container bocconcini, sliced

Rocket leaves, to garnish

* Cut tomatoes into slices as thin as possible.
* Slice bocconcini into thin slices.
* Wash rocket leaves. Drain and then spin in salad spinner.
* Keep rocket leaves to finish the pizza after the pizza bases have been topped and cooked.
* Prick the rolled out bases all over with a fork.
* Brush the pizza bases lightly with olive oil, and season with salt and pepper.
* Bake in oven, preheated to 220°C swapping trays halfway through cooking, for 8 minutes.
* Spread pizza bases with rocket pesto. Top with tomato and bocconcini, and garnish with rocket. Serve immediately.