

**BLENDERS**

PINSA WITH WHITE SAUCE, GOAT'S CHEESE, WALNUTS & RED ONION RELISH

Crisp pinsa topped with creamy white sauce, goat's cheese, toasted walnuts and Blenders Red Onion Relish, finished with rocket and Parmesan — simple to prepare and ideal for casual dining or sharing.



PREP TIME
10 MIN



COOK TIME
15 MIN



SERVINGS
4

Ingredients

- 2 tbsp butter or olive oil
- 4 cloves garlic, finely minced
- 400ml milk or cream
- 2 tbsp plain flour (for thickening)
- 60g Parmesan cheese, freshly grated (plus extra for topping)
- Maldon salt & black pepper, to taste
- 4 pinsa (pizza) bases
- 60g Blenders Red Onion Relish
- 100g goat's cheese, crumbled
- 40–50g walnuts, roughly chopped and toasted
- 60g rocket (to serve)

Allergens

- Gluten, Eggs, Milk, Celery, Mustard, Nuts

Method

Step 1:

Make the white sauce.

In a small saucepan, melt the butter (or heat the olive oil) over medium heat. Add garlic and cook for 30 seconds. Stir in the flour and cook for 1 minute to form a roux. Gradually whisk in the milk or cream until smooth and thickened (about 2–3 minutes). Stir in Parmesan and season with salt and pepper. Set aside.

Step 2:

Prepare the bases.

Preheat the oven to 220°C, or follow the instructions on your pinsa packaging. Spread each base with a generous layer of white sauce.

Step 3:

Add toppings.

Scatter over goat's cheese and walnuts. Spoon small dollops of Blenders Red Onion Relish evenly across each pinsa.

Step 4:

Bake.

Place the pinsa on a preheated baking tray or stone. Bake for 8–10 minutes until golden and bubbling.

Step 5:

Finish and serve.

Top with fresh rocket, a few Parmesan shavings and a drizzle of olive oil before serving.