

## **SUNBLEST MACARONI MUSHROOM & CHILI CHEESE PIZZA**

### **INGREDIENTS:**

#### **For the Pasta & Pizza Base:**

**7.2 kg Sunblest Macaroni**

**72 standard pizza bases (adjust if using sheet trays)**

#### **For the Toppings & Sauce:**

**Mozzarella cheese, grated, approx. 1.8 kg**

**Cheddar cheese, grated, approx. 1.8 kg**

**Mushrooms, sliced, 18 punnets, approx. 5–6 kg**

**54 tablespoons oil, approx. 800 ml**

**36 tablespoons butter, approx. 500 g**

**18 red chillies, sliced (adjust to taste)**

**18 tablespoons dried oregano, approx. 150 g**

**900 g tomato paste**

**36 garlic cloves, sliced**

**Tomato and onion relish, 18 jars, approx. 3–4 kg, depending on jar size**

### **METHOD:**

- 1. Cook the macaroni:** Cook the macaroni in batches in well-salted boiling water until just tender. Drain thoroughly and allow to cool completely.
- 2. Prepare the tomato sauce:** In large pots, combine the tomato and onion relish, tomato paste, sliced garlic, and dried oregano. Bring to a gentle boil, then reduce the heat and simmer until slightly thickened and well combined. Remove from the heat and allow to cool.
- 3. Sauté the mushrooms:** Heat the oil and butter in large pans. Sauté the sliced mushrooms in batches until softened and lightly golden. Set aside.
- 4. Preheat the oven:** Preheat the oven to 220 °C. Use multiple ovens or sheet trays if cooking at scale.

- 5. Assemble the pizzas: Spread an even layer of tomato sauce over each pizza base. Sprinkle with mozzarella and cheddar cheese. Top evenly with cooked macaroni, sautéed mushrooms, and sliced chillies.**
- 6. Bake until golden: Bake in batches until the bases are crisp and golden and the cheese is melted and bubbling, about 12–15 minutes.**
- 7. Serve hot: Slice and serve immediately while hot, or keep warm for service during large-scale catering.**