



2-3 Servings



20 Minutes



430-680 Calories



By: Chef David Cocker

BRISKET PIZZA WITH HOT HONEY DRIZZLE

Shredded brisket baked with marinara and mozzarella on a pizza crust, finished with fresh basil and a hot honey drizzle.

Ingredients

- 1 pizza dough (10-12 inch, hand-stretched)
- 160-200 g fully cooked shredded brisket
- 120 g marinara sauce
- 180 g low-moisture mozzarella cheese, shredded
- Fresh basil leaves, as needed
- Hot honey, 20-30 ml
- Olive oil, as needed
- Salt, as needed

Method

- Stretch pizza dough to desired size. Lightly brush with olive oil if required.
- Spread marinara evenly over the dough, leaving a small border at the edge. Top with mozzarella cheese.
- Distribute shredded brisket evenly over the pizza.
- Bake until crust is cooked through and cheese is melted and lightly browned.
- Remove from oven. Drizzle with hot honey and finish with fresh basil.
- Slice and serve.