



## Bone Marrow Pizza



The bone marrow gives a rich beefiness to this pizza — you might not manage a whole one on your own, so is perhaps best shared between two as a starter, or cut into small pieces as part of an antipasti offering. The Irish-made pizza bases sold under the Pizza da Piero brand are excellent and the mozzarella produced by Toby Simmonds and John Lynch in Co. Cork — with the help of their herd of buffalo, of course — is a genuinely innovative Irish product that stands up to comparison with the best buffalo mozzarella from Italy.

## Ingredients

- ♦ olive oil or rapeseed oil
- ♦ 2 shallots, finely sliced
- ♦ 3 large cloves garlic, finely sliced
- ♦ 1 pizza base
- ♦ 1/2 ball Toons Bridge Irish mozzarella or other buffalo mozzarella
- ♦ 50 g bone marrow, chopped
- ♦ 3 tablespoons finely grated hard cheese –  
Hegarty's, Desmond, Coolea, Cratloe Hills or Parmesan
- ♦ 1 tablespoon finely chopped parsley
- ♦ small handful of caper berries

Makes 1 Pizza

## To Cook

Preheat the oven to its highest setting.

In a small frying pan, heat a tablespoon of oil and gently fry the shallots and garlic until soft and golden. Tear the mozzarella into small pieces and dot evenly over the surface of the pizza. Add the shallots and garlic, with their oil, and distribute evenly over the pizza. Add the chopped bone marrow and finally sprinkle with the hard cheese.

Place on a heated oven tray or pizza stone in the preheated oven until bubbling and starting to brown. Sprinkle the pizza with a little finely chopped parsley and scatter the caper berries over the top.