



Good Chef Bad Chef Hot Chilli Honey, Prawn and Lap Cheong Pizza

EASY • 20 MINS

You're going to love this fiery pizza recipe by **Good Chef Bad Chef**! This flavour-packed creation marries plump prawns with savoury Lap Cheong sausage, while Capilano Hot Chilli Honey adds a 'swicy' thrill to each slice.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
1-2

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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Ingredients

- 1 large Lebanese style flatbread or pita bread
- ¼ cup extra virgin olive oil
- 2 cloves of garlic, finely chopped
- 250g raw prawns, tails removed
- ½ cup of [Capilano Hot Chilli Honey](#)
- 1 tbsp sesame seeds
- ½ cup of Lap Cheong (Chinese sausage), sliced
- ¼ cup spring onion, sliced
- 100g fresh mozzarella

Method

1. Pre-heat oven to 230°C
2. Place flatbread or pita bread on a baking tray. Combine the olive oil and garlic in a bowl and brush onto the base of the pizza.
3. In a separate bowl, place the prawns, sesame seeds and ¼ cup of Hot Chilli Honey. Toss to combine and place on pizza.
4. Sprinkle the Lap Cheong and spring onion onto the pizza and tear over the mozzarella.
5. Cook in the oven for 8-10 minutes or until the prawns have cooked and the base is golden and crispy.
6. Serve with remaining Hot Chilli Honey drizzled on top of the pizza.

Used in this recipe



CAPILANO HOT CHILLI HONEY 340G

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

ELEVATE YOUR SAVOURY DISHES

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Honey with a kick!

Visit capilano-honey.com.au to learn how to swap honey for sugar in your recipes.

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