**Five Cheese** Pizza

Ingredients

Pizza Dough, tomato sauce,

Toping

2 tbsp olive oil, 2 garlic cloves thinly sliced, salt as

to test,1 small onion thinly sliced ,Mushrooms thinly

sliced,1 cap red Bell pepp,3 teaspoons dried oregano, 2 cups

shredded mozzarella cheese, Gorgonzola cheese ([very small ***amount***](https://www.google.co.in/search?espv=210&es_sm=93&biw=1396&bih=771&q=very+small+amount+cheese&spell=1&sa=X&ei=LzjyUrzNBouzrAeR8oCoAw&ved=0CCMQvwUoAA)), **Gouda** cheese, Parmesan and cheddar cheeses, all freshly grated.

Methad-

Place a small pan over medium-high heat. Add a Tbs. of

oil, mushrooms, salt and pepper. Cook, stirring occasionally,

until softened--about 4 minutes. Transfer to a paper towel-

lined plate. Add a second Tbs. of oil, onion, cloves, bell

pepper and salt. Cook, stirring frequently, until just softened

. and transfer to the plate with the mushrooms.

Roll out the dough. Baste the bottom with oil and press

onto a greased pan. Grill with the bottom side up for 2

minutes until crisp. Turnover, spread the souse, sprinkle

with cheese (all five freshly grated cheese mix all in one) and add your pre-cooked vegetable toppings.

Sprinkle again with five cheese and add oregano. Then

microwave on a rack for 3 to 4 minutes until the cheese is

bubbly and the crust is crisp. Transfer the pizza to a

cutting board and garnish with freshly grated Parmesan

cheese. Cut to size and  **Yummy Pizza ready to eat**. !