

BUZZ



ARTS & LIFE ON SUNDAY |



LUCAS OLENIUK/TORONTO STAR PHOTOS

MAGIC OVEN (\$11/SMALL)
Animal free

DISH DECONSTRUCTION: The vegan Black Magic pizza (\$11/small to \$23/extra-large) finds purple Thai basil pesto on a vegan pizza crust topped with artfully arranged thinly sliced zucchini, broccoli florets, wilted spinach, snow peas and sun-dried tomatoes.

TASTING NOTES: Bursting with flavour and freshness, this concoction will alter the way you think about pizzas.

OFFICIAL WORD: "We wanted to do a pesto unlike anything seen before," says owner Tony Sabherwal. "We use Thai pur-

ple basil instead of Italian sweet leaf basil and the flavour is just abundant, so you don't notice there's no parmesan or pine nuts. We tried to put everything green on it, but then added sun-dried tomatoes for some colour. When it came out of the oven, the tomatoes were almost black so we named it Black Magic."

RESTO PERKS: Not a restaurant per se, but there are plenty of seats along a communal bench in this four-month-old pizzeria. An older location, at Broadview and Danforth, has 12 seats and a patio. *Magic Oven, 127 Jefferson Ave. (south of King St. W.), Toronto, 416-539-0555, www.magicoven.com. Open weekends 3 p.m. to 10 p.m.; weekdays 11 a.m. to 11 p.m.*

