



# CAULIFLOWER CRUST MARGARITA PIZZAS

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Preparation 30 mins | Cooking 30 mins | Makes 2 large pizzas

*A cauliflower crust slashes the fat and it far more nutritious than a standard pizza base.*

## **Cauliflower pizza crust:**

700g cauliflower florets (about 1 medium cauliflower)

¾ cup almond meal

⅓ cup finely grated parmesan

3 free-range eggs, lightly beaten

## **Pizza topping:**

1 cup thick tomato passata sauce

200g mini roma tomatoes, halved lengthways

2 x 180g tubs bocconcini cheese, drained and torn in half

¼ cup finely grated parmesan

Basil leaves, to serve

**STEP 1** Preheat oven to 200°C/180°C fan-forced.

**STEP 2** To make the cauliflower pizza crusts, pulse the cauliflower, in batches, in a food processor until it resembles fine crumbs. Transfer to a large bowl. Add almond meal and parmesan. Season with salt and pepper. Mix until well combined. Make a well in the centre, add eggs and stir until well combined. Evenly divide cauliflower mixture between 2 large (30cm) pizza trays lined with baking paper. Firmly press the cauliflower mixture onto the trays to form the pizza bases. Bake for 20-25 minutes or until golden and crisp.

**STEP 3** Increase oven temperature to 220°C/200°C fan-forced. Dividing ingredients, spread each cauliflower base with tomato passata sauce. Top with tomatoes, bocconcini and parmesan. Bake for 10-12 minutes until hot and bubbling. Scatter with basil leaves and serve.

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