



The Gathered Green

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MINI CAULIFLOWER PIZZAS

Thank you to damndelicious.net for this recipe and picture.

Makes 8 mini pizza

Ingredients

- 1/3 cup tomato paste
- 50 grams mozzarella cheese, grated
- 150 grams of nitrate free bacon, diced
- 2 tablespoons chopped fresh basil leaves
- 150 grams grape tomatoes, thinly sliced

For the cauliflower crust:

- 1 head cauliflower, chopped
- 1 large egg
- 35 grams mozzarella cheese, grated
- 2 tablespoons freshly grated parmesan
- 1 teaspoon dried basil
- ½ teaspoon dried oregano
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- Sea salt and freshly ground pepper, to taste.





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Method

Preheat oven to 220 degrees Celsius. Line a baking sheet with baking paper, set aside.

To make cauliflower crust, add cauliflower to a food processor and pulse until finely ground, yielding about 2 to 3 cups.

Transfer cauliflower to a saucepan and cook on medium heat for 10 to 15 minutes, or until cauliflower softens. Add a small amount of water if cauliflower begins to stick to saucepan. Let cool.

Using a clean dish towel or cheese cloth, drain cauliflower completely, removing as much water as possible.

Transfer cauliflower to a large bowl. Stir in egg, mozzarella, parmesan, basil, oregano, garlic powder and onion powder; season with salt and pepper, to taste.

Using an ice cream scoop, spread cauliflower mixture into a circle for each pizza and place onto the prepared baking sheet. Bake for 10 to 12 minutes, or until golden brown.

Top each cauliflower round with tomato paste, mozzarella, bacon and tomato slices.

Place into oven and cook until the cheese has melted, about 3 to 4 minutes.

Sprinkle with fresh basil.

Enjoy!

Jane

