

Cauliflower Pizza with Sundried Tomatoes

35–45 Min

Ingredients 4 Portions

= Kotányi Produkte

2	Cauliflower, around 500 g per person
3	Eggs
1	Can of chopped tomatoes
1	Garlic clove
120 g	Artichoke hearts, from a jar
100 g	Tomatoes, sundried
40 g	Arugula, fresh
20 g	Pine nuts
	Olive oil
3 tsp.	Organic Oregano, Crushed
1 tsp.	Organic Basil, Crushed
1 tsp.	Thyme, Crushed
1 pinch	Himalayan Salt

Preparation

1. Wash the cauliflower, cut into rough pieces and blend in a food processor until very small. Season with 1 tsp. of salt and allow to infuse for 10 minutes. Place onto a clean dish towel and squeeze the liquid out as firmly as possible. It will lose a lot of water — this will allow the base to go nice and crispy.
2. Preheat the oven to 220°C (428°F) using the conventional oven setting.
3. Mix the cauliflower with the eggs and 2 tbsp. of olive oil and season with pepper and 2 tsp. of oregano.
4. Press the cauliflower mixture flat onto a baking tray lined with baking parchment and shape into one or several round or square pizzas. Bake for around 15 minutes until the base is golden brown.
5. Blend the can of tomatoes with the peeled clove of garlic, 1 tsp. basil 1 tbsp. of olive oil, salt and pepper in a blender to make a tomato sauce.
6. Coat the pizza base/bases with the tomato sauce and bake for around another 10 minutes.
7. Garnish the finished pizza/pizzas with the artichoke hearts, sundried tomatoes, fresh arugula and pine nuts and drizzle with the olive oil. Season with salt and pepper and serve.