



Cheesy Pizza

Serves 4 people

There's nothing better at the end of a busy week than catching up with friends over a delicious cheesy pizza!

Difficulty Level: Easy

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes



INGREDIENTS

For the base:

- 1 cup spelt flour
- ½ cup almond flour
- ½ tbsp olive oil
- ½ cup water
- 1 pinch salt

For the toppings (suggested, but not limited to)

- 4 tbsp tomato paste
- 100g ZENZO Cheddar (choose from Original, Garlic & Herb, Cumin Seed or Smokey Paprika), grated
- 2-3 ripe tomatoes, sliced
- 2 tbsp green olives
- 1 tbsp sliced jalapenos
- ½ cup fresh basil leaves, roughly torn

HOW TO MAKE

1. Preheat the oven to 180oC on fan bake. Place a pizza stone in the oven to pre-heat.
2. **For the base...**In a mixing bowl, combine the spelt flour, almond flour, olive oil, and salt. Mix well until combined.
3. Add the water and mix until a dough is formed and roll into a ball. The dough should be soft, if the mixture is too wet add more spelt flour and knead to combine. Transfer the dough to a lightly floured surface and knead for 5 minutes.
4. Place on a sheet of baking paper and shape into a circle roughly with your hands/fingers or use a well floured rolling pin. Place on the preheated baking stone and bake in the oven for 10 minutes. Remove from the oven and add your toppings as below.

For the toppings...

1. Spread the tomato paste across the base.
2. Evenly sprinkle the grated ZENZO dairy-free cheese.
3. Next, add the sliced tomatoes, jalapenos and olives.
4. Finish with some fresh basil leaves.