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Distributor: Bernstorffsvej, Denmark.

**TITLE: CAULIFLOWER PIZZA**

Preparation time: 15 min.

Cooking time: 20 min. at 200⁰C., fan assisted oven

**GLORIOUS 10 PRODUCTS:** FusionMaster, ExtraChef, Smooth Chopper, Herb Chopper.

**INGREDIENTS:**

*Pizza “dough”*

1 cauliflower (app. 5700 g)

4 tbsp (30 g) grated parmesan

6 tbsp (40 g ) almond flour

4 eggs

2 tbsp olive oil

2 tsp oregano

Salt

*Tomato sauce*

300g peeled tomatoes (canned)

1 tsp salt

1 tsp oregano

1 tsp rosemary

2 cloves of garlic

Pepper

*Topping*

175 g cheddar

Pepperoni

Ham

1 tsp oregano

*Pesto*

25 g basil leaves

3 tbsp (25 g) grated parmesan

½ dl olive oil

20 g pine nuts

1 clove of garlic

Salt and pepper

*Salad*

1 cucumber

1 melon

**PREPARATION:**

1. Chop cauliflower with ExtraChef. Grate parmesan and almond on FusionMaster Star Cone. Add remaining ingredients and stir.
2. Spread it on Silicone Baking Sheet with Rim. Bake for 5 min.
3. Place all ingredients for tomato sauce in Smooth Chopper and chop. Spread it on top of the pizza. Put on the toppings and bake for 20 min.
4. Place all ingredients for pesto in Herb Chopper and chop.
5. Decorate pizza with pesto and rucola.

Serve the pizza with a salad of diced cucumber and melon.

**PICTURE:** Right click on the picture below, and click “**Change picture**”. Then find your picture and click “**Insert**”.

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