

VEGETARIAN PALEO PIZZA



This weeks recipe of the week has been inspired by [Live Love Nourish's Paleo Pizza](#). The base is absolutely divine and easy to make. You'll love the simplicity of the toppings! Enjoy.

Ingredients:

Base

1 1/4 cups natural almond meal

2 free range eggs

1 tablespoon of olive oil

1 tablespoon tapioca starch

1 teaspoon oregano & olive blend

A pinch of Himalayan salt

Topping

3 tablespoons tomato passata

1/4 red onion sliced thinly

2 tablespoons homemade pesto

Bocconcini cheese (sliced)

1/2 cup fresh baby rocket, chopped loosely

Olive oil to garnish

Method:

Set the oven at 160°C fan forced.

Whisk the eggs with the oil in a mixing bowl.

Add the natural almond meal, tapioca flour, oregano and salt and mix until well combined.

Use a spatula to scrape the sticky dough into a ball then spoon the dough onto a flat surface lined with a large piece of greaseproof paper.

Place a second large piece of greaseproof paper over top and roll dough out to 1/2 cm thick using a rolling pin.

Carefully remove the top piece of greaseproof paper and bake in oven on a flat tray for 10 -12 minutes or until base begins to colour slightly.

How prepare you toppings.

Remove base from oven and spread the passata evenly to the edges using the back of a spoon.

Place the red onion, teaspoon dollops of pesto and sliced bocconcini

Bake in oven for 15 - 20 minutes or until toppings are cooked and edges are golden.

Dress with the fresh rocket leaves and a drizzle of olive oil to serve.

Make It Personal:

Top with your favourite ingredients such as chicken, salami or fresh cherry tomatoes.

Gluten Free | Refined Sugar Free