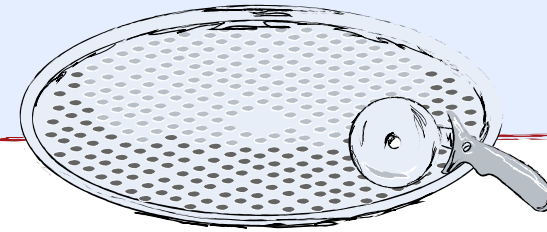


~ Cauliflower Crust Pizza ~

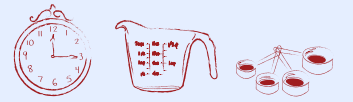


- 1 Fill a medium saucepan halfway with water. Cut cauliflower into florets and add to pan. Bring to a boil and cook until tender. Drain cauliflower.
- 2 Using a cheese grater or potato ricer, finely grate cauliflower. Place cauliflower in a thin dishtowel and wring out any extra moisture (after removing excess moisture, there should be about 2 1/4 cups of grated cauliflower).
- 3 Preheat oven to 450°F. Line a pizza pan with parchment paper.
- 4 Combine cauliflower, mozzarella, eggs, salt, and pepper in a medium bowl. Spoon mixture onto pizza pan and spread out evenly, forming a raised crust at the edges.
- 5 Bake pizza crust for 20 minutes.
- 6 Spread pesto over the crust; top with mozzarella and tomato.
- 7 Bake for 10–12 minutes, until cheese is melted and bubbling.



In this recipe

• MOZZARELLA, see p. 64



• **Prep Time:**
25 minutes

• **Cook Time:**
45 minutes

• **Makes:**
one 12" pizza

• Ingredients:

- | | |
|-----------------|---|
| Crust | <ul style="list-style-type: none"> • 1 large head cauliflower • 2 cups mozzarella, shredded • 2 eggs • 1/4 t salt • 1/4 t pepper |
| Toppings | <ul style="list-style-type: none"> • 1/2 cup basil pesto • 2 1/2 cups mozzarella, shredded • 1 Roma tomato, thinly sliced |