



**Recipe name:**

Brie & Cauliflower Base Pizza

**Recipe description:**

A cauliflower pizza crust recipe for a low-carb meal idea. Try this as a dinner recipe or healthy lunch idea. Top with PEPPADEW® Mild Piquanté Peppers.

**Prep time:**

20 mins

**Cook time:**

20 mins

**Serves:**

4

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Lunch / Dinner

**Occasion:**

Quick & Easy

**Ingredients:**

- 500g cauliflower, grated and steamed
- 2 eggs
- 1 cup parmesan cheese
- 4 Tbsp PEPPADEW® brine
- Salt and pepper
- 2 Tbsp parsley
- 1 Tbsp almond flour

- 1 cup rocket
- 100g new potatoes, skin on, cooked
- 200g brie, sliced
- 100g PEPPADEW® Mild Piquanté Peppers chopped
- 200g Mozzarella cheese
- Balsamic reduction for dressing

**Method:**

1. Combine the cauliflower, eggs, parmesan cheese, PEPPADEW® brine, parsley, flour and season.
2. Bake at 180°C for 10 – 15 minutes.
3. Remove from the oven and layer with brie, baby potato, PEPPADEW® Mild Piquanté peppers and mozzarella.
4. Return to the oven until the cheese has melted.
5. Remove from the oven, top with rocket and drizzle balsamic reduction over and serve.

**SERVING SUGGESTIONS:**

Replace the potato with caramelised onion.