

RECIPE



CAULIFLOWER DOUGH PIZZA

INGREDIENTS

1 head cauliflower, stalk removed
1/2 cup shredded mozzarella
1/4 cup grated Parmesan
1/2 teaspoon dried oregano
1/2 teaspoon kosher salt
1/4 teaspoon garlic powder
2 eggs, lightly beaten

PANCETTA TOMATO SAUCE:

6 ounces thick-cut pancetta (about 3 1/4-inch slices), diced
1/2 cup diced onions
Kosher salt and freshly ground black pepper
2 cloves garlic, minced
One 28-ounce can crushed San Marzano tomatoes
1 Tablespoons sugar
5 fresh basil leaves, cut into chiffonade

COOKING DIRECTIONS

- **Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper.**
- **Break the cauliflower into florets and pulse in a food processor until fine. Steam in a steamer basket and drain well. (I like to put it on a towel to get all the moisture out.) Let cool.**
- **In a bowl, combine the cauliflower with the mozzarella, Parmesan, oregano, salt, garlic powder and eggs. Transfer to the center of the baking sheet and spread into a circle, resembling a pizza crust. Bake for 20 minutes.**
- **Add desired toppings and bake an additional 10 minutes.**