

JACLYN'S ARTISAN STYLE CAULIFLOWER CRUST PIZZA



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INGREDIENTS

Dough Ingredients:

- ◆ 1 pound cauliflower florets (1 head of large cauliflower)
- ◆ 3 tablespoons flaxseeds + 6 tablespoons water (egg-replacer)
- ◆ .5 cup brown rice flour (I found brown rice flour works the best out of all the gluten-free flours in this recipe)
- ◆ 1/2 teaspoon onion powder
- ◆ 1/2 teaspoon dried oregano
- ◆ 1/2 teaspoon dried basil

Toppings/Sauce:

- ◆ 6 oz tomato puree (4-6 tablespoons to smooth over the top of pizza crust)
- ◆ 1 small Roma tomato (sliced into pieces)
- ◆ 1 tablespoon Kalamata olives (sliced)
- ◆ 8 oz mushrooms (baby Bella, Portabellini, white button, Cremini)
- ◆ 1-2 Thai shallots (sliced into pieces)
- ◆ A hand full of fresh basil (chopped finely for garnish)
- ◆ A hand full of fresh parsley (chopped finely for garnish)



METHOD

First, wash and pat dry produce. Preheat the oven to 400°F. Lightly grease or line a baking sheet with parchment paper.

Next add cauliflower florets in a food processor. Chop finely into rice-like grain pieces. Using a large mixing bowl, add the cauliflower, brown rice flour, onion powder, dried oregano, and dried basil.

Next, mix 2 tablespoons of flaxseeds with 6 tablespoons of water into a separate size bowl. Set aside until egg-replacer mixture has thickened.

Next, transfer the egg-replacer with the rest of the ingredients into a medium size mixing bowl. Mix well, folding the ingredients together with your hands.

Using the lined baking sheet, shape and mold the mixture into the parchment-lined baking sheet. Try keeping the pizza crust about 1/4" inch thick and press together firmly.

Place in oven for about 30-45 minutes. The crust should look slightly brown and be dry to the touch.

After the pizza crust has reached desired texture, take it out of the oven and use an additional piece of parchment paper to flip over the pizza crust. Place pizza crust back in the oven to brown the other side for an additional 10-15 minutes.

Next, remove pizza crust from the the oven and add your favorite toppings.

Optional: To warm the toppings, place pizza back into oven for 8 minutes. Remove from oven and garnish with fresh herbs or spices!

Store leftovers in a sealed container in the fridge for up to 3 days.