

JACLYN'S GREEK GODDESS PESTO 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

Basil Pumpkin Seed Pesto:

(1/4 cup smoothed over the top of pizza crust)

- 1 cups fresh cilantro
- ◆ 1 cup fresh basil
- ◆ 1/4 cup walnuts
- ◆ 1/4 cup pumpkin seeds
- ◆ 1 lemon (juices)
- ◆ 1/4 cup chopped scallions or 1 clove of minced garlic
- ◆ Season with Himalayan or kosher salt and pepper to taste

Toppings:

- ◆ 1 cup raw spinach
- ◆ 1 tablespoon pimiento stuffed manzanilla olives (sliced)
- ◆ 1 tablespoon Kalamata olives (sliced)
- ◆ 1/2 white onion (thinly sliced)
- ◆ A hand full of raw walnuts
- ◆ A hand full of fresh basil (chopped finely for garnish)



METHOD

First, preheat the oven to 400°F. Lightly grease or line a baking sheet with parchment paper first.

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 medium 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 a baking sheet, press and shape the mixture into the mold of the baking sheet. Try keeping the pizza crust about 1/4" inch thick and press together firmly. (The thinner the pizza crust = less time in the oven)

Now it's time to bake! Place in oven for about 30-45 minutes. Crust should look slightly brown and be dry to the touch.

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

Meanwhile, prepare the basil pumpkin seed pesto while pizza is in the oven. Measure ingredients and place all the ingredients in your food processor or blender. Set on a chop or blend until it has a pesto-like consistency. Add purified water as needed, for smoother consistency.

When its time to remove the pizza crust from oven, add toppings or garnish with fresh herbs or spices! Enjoy right away.

Optional: To warm the toppings, place pizza back into oven for 8 minutes.

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