



UCOOK

Vegetarian Three Cheese Pizza

with honey & fresh herbs

Good things come in threes! Three cheeses, mozzarella, brie & mature cheddar, join flavour forces for an epic cheese pull on this herbaceous pizza. Fresh basil, thyme, & honey combine with spicy chilli, earthy rocket leaves, & golden onions for a pizza that will make any Italian tear up with joy after the first bite.

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Samantha du Toit

Adventurous Foodie

Neil Ellis Wines | Neil Ellis West Coast
Sauvignon Blanc 2023

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Ingredients & Prep

10ml	White Sesame Seeds
1	Onion <i>peel & finely slice ½</i>
6g	Mixed Herbs <i>(3g Fresh Basil & 3g Fresh Thyme)</i>
1	Pizza Base
1	Garlic Clove <i>peel & grate</i>
50ml	Tomato Passata
50g	Mozzarella Cheese <i>grate</i>
50g	Mature Cheddar Cheese <i>grate</i>
30g	Brie Cheese <i>slice lengthways</i>
10ml	Honey
20g	Green Leaves <i>rinse</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. OPEN SESAME Preheat the oven to 220°C. Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

2. GOLDEN ONION Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 4-5 minutes (shifting occasionally).

3. HERBS, CHEESE, & HONEY Rinse and separate the mixed herbs. Pick the rinsed thyme and thinly slice the rinsed basil. Remove the pizza base from the freezer. Rub the base with a drizzle of olive oil, the grated garlic, the picked thyme, and the tomato passata. Top with the fried onions. Scatter over the grated mozzarella & cheddar cheese and the brie slices. Drizzle over the honey. Carefully slide the base directly onto the oven rack and cook for 7-10 minutes, or until the base is crispy and the cheese is melted.

4. PERFECT PIZZA Top your pizza with the rinsed green leaves and garnish with the sliced basil. Scatter over the toasted sesame seeds and the sliced chilli (to taste). Add a final grind of black pepper and a pinch of salt. Bon appetit, Chef!

Nutritional Information

Per 100g

Energy	789kJ
Energy	189kcal
Protein	8.4g
Carbs	19g
of which sugars	5g
Fibre	1.9g
Fat	7.9g
of which saturated	4.3g
Sodium	261mg

Allergens

Gluten, Allium, Sesame, Wheat, Cow's Milk

Eat
Within
4 Days