



UCOOK

Homemade Bacon & Basil Pizza

with fresh chilli

It's tough to beat freshly rolled-out pizza dough that's cooked in the oven, especially if it's topped with a NOMU Italian Rub-infused tomato sauce, bubbling mozzarella cheese, crispy bacon, and peppery basil. Garnished with fresh chillies.

Hands-on Time: 10 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Samantha du Toit

Simple & Save

Strandveld | First Sighting Rosé

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Ingredients & Prep

4 strips	Pork Shoulder Bacon
50ml	Tomato Passata
5ml	NOMU Italian Rub
20ml	Cake Flour
1	Pizza Dough Ball
60g	Mozzarella Cheese <i>grate</i>
3g	Fresh Basil <i>rinse & pick</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Rolling Pin

1. BACON MAKES EVERYTHING BETTER Preheat the oven to 200°C. Place a pan over medium-high heat. When hot, fry the bacon until browned and crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

2. ON A ROLL, CHEF! In a small bowl, combine the tomato passata, the NOMU rub, and seasoning. Sprinkle a flat surface with the cake flour. Using a rolling pin, roll out the pizza dough to form a round base. Place the base on an oven tray. Spread the tomato sauce over the base and carefully place the tray in the oven. Cook until the base is crispy, 10-12 minutes.

3. CHEESY GOODNESS When the pizza has 3-4 minutes remaining, remove from the oven and top with the grated cheese and the crispy bacon pieces. Season and return to the oven for the remaining time or until the cheese is melted.

4. GARNISH AND GRAB A SLICE Garnish the bacon pizza with the picked basil and the sliced chilli (to taste). Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

Nutritional Information

Per 100g

Energy	1245kj
Energy	298kcal
Protein	13g
Carbs	46g
of which sugars	3.3g
Fibre	1.5g
Fat	7.2g
of which saturated	3.1g
Sodium	659mg

Allergens

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

Eat
Within
3 Days