



# UCCOOK

## Zevenwacht's Bacon & Cheddar Pizza Buns

with jalapenos and a fresh salad

**Hands-on Time:** 45 minutes

**Overall Time:** 55 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Zevenwacht Wines

**Wine Pairing:** Zevenwacht | Zeven Shiraz Grenache

### Nutritional Info

	Per 100g	Per Portion
Energy	1266kJ	8103kJ
Energy	303kcal	1938kcal
Protein	11.7g	75.1g
Carbs	31g	201g
of which sugars	3.4g	22g
Fibre	1.2g	7.9g
Fat	14.9g	95.5g
of which saturated	5.2g	33g
Sodium	602mg	3851mg

**Allergens:** Cow's Milk, Egg, Gluten, Wheat, Sulphites

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
4 strips	8 strips	Streaky Pork Bacon
40g	80g	Green Leaves <i>rinse</i>
20g	40g	Sliced Pickled Jalapeños <i>drain</i>
40ml	80ml	Cream Cheese
50g	100g	Grated Cheddar Cheese
1	2	Fresh Dough Ball/s
20ml	40ml	Cake Flour
30g	60g	Artichoke Quarters <i>drain &amp; roughly chop</i>
50g	100g	Cucumber <i>rinse &amp; slice into rounds</i>
15ml	30ml	Lemon Juice
50ml	100ml	Mayo

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Milk (optional)  
Egg/s (optional)

**1. BEGIN WITH BACON** Preheat the oven to 180°C. Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel. Roughly chop.

**2. CREAMY FILLING** Roughly chop  $\frac{3}{4}$  of the spinach and add to a bowl along with the bacon, the jalapenos, the cream cheese and  $\frac{1}{2}$  the cheddar. Season and mix to combine.

**3. GET THE DOUGH DONE** Divide the ball/s of dough into two equal parts. Dust a countertop with the flour and gently roll each smaller ball out into a small pizza-like shape. Add  $\frac{1}{2}$  [4] of the creamy filling to the centre of the dough. Fold in the sides of the dough, pinching the pieces together to seal the balls. Gently roll the balls between your palms to form them into balls again. Flip the balls over so they are lying on the folds and set aside to rest for 5 minutes.

**4. PERFECT PIZZA BUN** Once the dough has rested slightly, press down on the top of the ball to flatten it and lightly brush the top of the pastry with milk or egg. Place on a lightly greased roasting tray. Bake in the hot oven until the buns are golden, 30-35 minutes. In the final 5 minutes, remove from the oven and sprinkle over the remaining cheese. Return to the oven.

**5. GORGEOUS GREEN SALAD** In a salad bowl, add the remaining leaves, the artichokes, and the cucumber. Drizzle over some olive oil and the lemon juice (to taste) and toss. Season and set aside.

**6. SIMPLY WOW** Plate up the golden pizza buns, with mayo for dipping and serve with the fresh salad. Wow, Chef - what a dinner!