



# UCOOK

## Homemade Chilli Bacon Pizza

with fresh chilli

**Hands-on Time:** 10 minutes

**Overall Time:** 25 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Samantha du Toit

**Wine Pairing:** Deetlefs Wine Estate | Deetlefs Stonecross Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	1318kJ	5871kJ
Energy	315kcal	1404kcal
Protein	14.2g	63.3g
Carbs	43g	190g
of which sugars	3.1g	14g
Fibre	1.4g	6.4g
Fat	10.1g	45.2g
of which saturated	4.1g	18.4g
Sodium	724mg	3223mg

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

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

3 strips	6 strips	Streaky Pork Bacon
50ml	100ml	Tomato Passata
5ml	10ml	NOMU Italian Rub
20ml	40ml	Cake Flour
1	2	Fresh Dough Ball/s
60g	120g	Mozzarella Cheese <i>grate</i>
5g	10g	Fresh Basil <i>rinse</i>
1	1	Fresh Chilli <i>rinse, trim, deseed &amp; finely slice</i>

**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 *[each]* pizza dough to form a round thin base. Place the base/s on an oven tray. Spread the tomato sauce over the base/s and carefully place the tray in the oven. Cook until the base/s is *[are]* crispy, 10-12 minutes.

**3. CHEESY GOODNESS** When the pizza/s has *[have]* 3-4 minutes remaining, remove from the oven and top with the cheese and the crispy bacon. 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 basil and the chilli *(to taste)*. Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Rolling Pin

Seasoning (salt & pepper)