



UCOOK

Homemade Chilli Bacon Pizza

with fresh chilli

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Simple & Save: Serves 3 & 4

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 3 [Serves 4]

9 strips 12 strips Streaky Pork Bacon

150ml 200ml Tomato Passata

15ml 20ml NOMU Italian Rub

60ml 80ml Cake Flour

3 4 Fresh Dough Balls

180g 240g Mozzarella Cheese
grate

15g 20g Fresh Basil
rinse

2 2 Fresh Chillies
rinse, trim, deseed & finely slice

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

3. CHEESY GOODNESS When the pizzas 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)