



UCCOOK

Olive & Mozzarella Homemade Flatbread

with basil & kalamata olives

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Simple & Save: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Waterkloof | Circumstance Petit Verdot

Nutritional Info

	Per 100g	Per Portion
Energy	889.2kJ	5162.9kJ
Energy	212.6kcal	1234.3kcal
Protein	8.1g	46.8g
Carbs	37.2g	215.7g
of which sugars	5.2g	30.4g
Fibre	1.8g	10.3g
Fat	3.5g	20.4g
of which saturated	1.5g	8.6g
Sodium	487.3mg	2829.5mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
60g	120g	Mozzarella Cheese <i>grate</i>
5g	10g	Fresh Basil <i>rinse & pick</i>
10ml	20ml	Balsamic Reduction
20ml	40ml	Cake Flour
50ml	100ml	Tomato Passata
40g	80g	Pitted Kalamata Olives <i>drain & roughly slice</i>
1	2	Fresh Dough Ball/s
1	1	Onion <i>peel & roughly slice ½ [1]</i>
10ml	20ml	NOMU Italian Rub

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

Butter (optional)

1. **CARAMELISED ONION** Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

2. **HOMEMADE TOMATO SAUCE & FLATBREAD** 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 ball/s to form a thin flat 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. **TASTY TOPPINGS** When the pizza has 3-4 minutes remaining, remove from the oven and top with the cheese, onions and olives. Season and return to the oven for the remaining time or until the cheese is melted.

4. **FANTASTIC FLATBREAD** Drizzle over balsamic reduction (to taste) and garnish with the basil. Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!