



UCCOOK

Homemade Chilli Bacon Pizza

with fresh chilli

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Simple & Save: Serves 1 & 2

Chef: Samantha du Toit

Wine Pairing: Doos Wine | Doos Dry White 3L

Nutritional Info	Per 100g	Per Portion
Energy	1341kJ	6444kJ
Energy	321kcal	1541kcal
Protein	14.5g	69.8g
Carbs	40g	194g
of which sugars	3g	14.5g
Fibre	1.9g	9.1g
Fat	11.7g	56.2g
of which saturated	4.7g	22.5g
Sodium	738mg	3547mg

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

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
4 strips	8 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>
20g	20g	Green Leaves <i>rinse</i>
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Rolling Pin
Seasoning (salt & pepper)

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 of the pizza dough balls to form round bases. Place the bases 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 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 green leaves and the chilli (to taste). Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!