



UCCOOK

Homemade Chilli Bacon Pizza

with fresh chilli

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Simple & Save: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Neil Ellis Wines | Neil Ellis West Coast
Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	1308kJ	6155kJ
Energy	313kcal	1472kcal
Protein	14.3g	67.3g
Carbs	41g	192g
of which sugars	3.1g	14.7g
Fibre	1.6g	7.7g
Fat	10.6g	50.1g
of which saturated	4.5g	21.4g
Sodium	702mg	3300mg

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

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
240g	320g	Mozzarella Cheese <i>grate</i>
30g	40g	Green Leaves <i>rinse & roughly shred</i>
2	2	Fresh Chillies <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Rolling Pin

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 pizza has 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 green leaves and the chilli (to taste). Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!