



UCCOOK

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: 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 the pizza dough to form a round 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. 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!