



# UCOOK

## Vegetarian Three Cheese Pizza

with honey & fresh herbs

Good things come in threes! Three cheeses, mozzarella, brie & mature cheddar, join flavour forces for an epic cheese pull on this herbaceous pizza. Fresh basil, thyme, & honey combine with spicy chilli, earthy rocket leaves, & golden onions for a pizza that will make any Italian tear up with joy after the first bite.

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**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People

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**Chef:** Samantha du Toit

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Adventurous Foodie

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Neil Ellis Wines | Neil Ellis West Coast  
Sauvignon Blanc 2023

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## Ingredients & Prep

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40ml	White Sesame Seeds
2	Onions <i>peel &amp; finely slice</i>
20g	Mixed Herbs <i>(10g Fresh Basil &amp; 10g Fresh Thyme)</i>
4	Pizza Bases
4	Garlic Cloves <i>peel &amp; grate</i>
200ml	Tomato Passata
200g	Mozzarella Cheese <i>grate</i>
200g	Mature Cheddar Cheese <i>grate</i>
120g	Brie Cheese <i>slice lengthways</i>
40ml	Honey
80g	Green Leaves <i>rinse</i>
4	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. OPEN SESAME** Preheat the oven to 220°C. Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**2. GOLDEN ONION** Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 6-7 minutes (shifting occasionally).

**3. HERBS, CHEESE, & HONEY** Rinse and separate the mixed herbs. Pick the rinsed thyme and thinly slice the rinsed basil. Remove the pizza base from the freezer. Rub the bases with a drizzle of olive oil, the grated garlic, the picked thyme, and the tomato passata. Top with the fried onions. Scatter over the grated mozzarella & cheddar cheese and the brie slices. Drizzle over the honey. Carefully slide the bases directly onto the oven rack and cook for 7-10 minutes, or until the bases are crispy and the cheese is melted.

**4. PERFECT PIZZA** Top your pizzas with the rinsed green leaves and garnish with the sliced basil. Scatter over the toasted sesame seeds and the sliced chilli (to taste). Add a final grind of black pepper and a pinch of salt. Bon appetit, Chef!

## Nutritional Information

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Per 100g

Energy	789kJ
Energy	189kcal
Protein	8.4g
Carbs	19g
of which sugars	5g
Fibre	1.9g
Fat	7.9g
of which saturated	4.3g
Sodium	261mg

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## Allergens

Gluten, Allium, Sesame, Wheat, Cow's Milk

Eat  
Within  
4 Days