



# UCOOK

## Homemade Bacon & Basil Pizza

with fresh chilli

It's tough to beat freshly rolled-out pizza dough that's cooked in the oven, especially if it's topped with a NOMU Italian Rub-infused tomato sauce, bubbling mozzarella cheese, crispy bacon, and peppery basil. Garnished with fresh chillies.

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**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Samantha du Toit

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Simple & Save

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### Ingredients & Prep

12 strips	Pork Shoulder Bacon
150ml	Tomato Passata
15ml	NOMU Italian Rub
60ml	Cake Flour
3	Pizza Dough Balls
180g	Mozzarella Cheese <i>grate</i>
8g	Fresh Basil <i>rinse &amp; pick</i>
2	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>

### From Your Kitchen

Oil (cooking, olive or coconut)  
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 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. You may need to do this step in batches.

**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 picked basil and the sliced chilli (to taste). Finish off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

### Nutritional Information

Per 100g

Energy	1245kj
Energy	298kcal
Protein	13g
Carbs	46g
of which sugars	3.3g
Fibre	1.5g
Fat	7.2g
of which saturated	3.1g
Sodium	659mg

### Allergens

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

Eat  
Within  
3 Days