



CAULIFLOWER AND CASHEW PIZZA

WHAT YOU NEED:

- ½ medium cauliflower, approx 450g
- 2 tbsp Meridian Smooth Cashew Butter
- ¼ tsp dried oregano
- ¼ tsp ground garlic powder
- 5 tbsp of your choice of tomato sauce pizza topping
- 150g jar antipasti roast vegetables

To serve:

- Basil leaves
- Shavings of vegan Parmesan

INSTRUCTIONS:

1. Preheat oven to 200c/180C Fan. Whiz the cauliflower florets in a blender until they resemble rice. Tip them into a muslin or thin tea towel and squeeze hard, several times, to extract as much water as possible
2. Return to the blender, add the cashew butter, oregano and garlic powder, season and blend again until combined into a dough.
3. Line an oven tray with non-stick baking paper. Tip the dough onto the tray and shape it into a circle approximately 8” wide. Bake in the oven for 30 minutes. Carefully run a pallet knife under the base to loosen from grease-proof paper.
4. Spread with the tomato sauce return to the oven for 2 minutes. Drain the antipasti vegetables from their oil and quickly pat dry with some kitchen roll. Scatter the vegetables over the pizza along with a few basil leaves and Parmesan shavings.

Top tip: Use a shop bought jar of pizza sauce to save time and freeze any left-overs for your next pizza.

PRODUCTS RELATED TO THIS RECIPE



AVAILABLE SOON

**SMOOTH CASHEW BUTTER
1KG**

£19.99



ADD TO BASKET

**ORGANIC SMOOTH CASHEW
BUTTER 170G**

£3.99



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