

CAULIFLOWER PIZZA

With Cream Cheese, Mozzarella & Parmesan

INGREDIENTS

- 1 Cauliflower
- 1/4 T Kosher salt
- 1/2 T Basil (dried (1/2 teaspoon dried basil
- 1/2 T Oregano (dried)
- 1 Garlic (clove)
- Red pepper flakes (crushed)
- 3 T Parmesan cheese
- 1/4 C Mozzarella (plus more for topping)
- 1 Egg
- Olive oil **OR** cooking spray
- 6 T Cream Cheese (whipped) (like temp tee)
- 1/2 C Marinara sauce



**Lactose Free
Kosher Pareve**

Topping choices: mushrooms, jalapeno, kale, tomatoes, basil, zucchini, olives.

DIRECTIONS

- 1 Place a pizza stone or cookie sheet in the oven & pre-heat to 450°F.
- 2 Cut all florets from the cauliflower & pulse them in a food processor for 1 minute, until they look like white snow.
- 3 Transfer cauliflower to a microwave bowl, cover & microwave (4 minutes).
- 4 Remove from microwave & let cool (5 minutes).
- 5 Pour cauliflower on top of a cheese cloth or dish towel.
- 6 To get the best crust, wring out as much liquid as you can.
- 7 In a bowl combine salt, basil, oregano, garlic, crushed red pepper flakes, Parmesan &/or mozzarella.
- 8 Pour cauliflower into the mixture & mix.
- 9 Add egg & mix until all ingredients are combined.
- 10 Spray a flat cookie sheet with cooking spray or olive oil & place a large piece of parchment paper on it.
- 11 Place dough in the center of the parchment paper & using your fingers, press press down to form a round pizza crust.
- 12 Slide the parchment off the cookie sheet & onto the pizza stone.
- 13 While crust is in the oven, prepare the sauce & any desired toppings.
- 14 Bake for 12 minutes & then remove it from the oven.
- 15 Mix together cream cheese & marinara sauce.
- 16 Cover pizza with marinara & sprinkle cheese on top.
- 17 Add any desired toppings & return to oven & bake for (5 minutes).
- 18 Remove pizza from oven, allow to cool & serve.

