



## **SIMPLY GRAIN FREE PIZZA**

### **SERVES 4**

### **INGREDIENTS**

#### **for the dough:**

1/3 cup dripped yogurt

2 eggs

1 1/2 cups almond flour

1/2 tsp baking soda

1/3 cup Emmental cheese or other aged cheese, finely grated

1 tbsp scallions, minced

2 tbsp olive oil

1/2 tsp sea salt

#### **tomato sauce:**

7 oz tomato paste

1/4 cup filtered water

1 tsp Italian herbs

1 tsp sea salt

freshly grated pepper

#### **pizza toppings (optional):**

mushrooms, sliced

bell peppers, cut into strips

onions, cut into half rings

fresh herbs like thyme, rosemary and basil, minced

pepperoni

olives, pitted and sliced

2 tbsp extra virgin olive oil

2 cups grated cheese, I like a mix of Parmesan and Emmental cheese

## **INSTRUCTIONS**

Preheat the oven at 375°F / 190°C.

### **for the dough:**

Add the eggs, olive oil, and dripped yogurt to a mixing bowl and whisk until combined. Add the almond flour, baking soda, salt, scallions, and cheese and mix well until you have a soft dough.

Spread the dough into a very thin layer (1/4" thick) onto a baking sheet lined with parchment paper.

Bake the dough at 375° F / 190° C for 8 to 10 minutes until slightly baked on the surface. Remove from the oven.

Add the tomato paste, Italian herbs, sea salt, pepper, and water to a small saucepan. Mix well while heating until it starts bubbling. Carefully spread the tomato mix in a thin layer evenly over the dough.

### **for the toppings:**

Add the olive oil, mushrooms, bell peppers, and onions to the saucepan and sauté until the vegetables turn soft. Distribute the vegetables evenly over the dough.

Cover everything generously with grated cheese, sparing 1/2" around the edges.

Bake in the upper part of the oven at 375° F / 190° C for 15 to 20 more minutes until the cheese is melted, slightly brown, and bubbly. Remove from the oven and sprinkle with fresh herbs and/or arugula.

Guten Appetit!