

Cheese Crust Pizza

with Salami, Pepper and Rocket

hellóchef

A gluten-free pizza alternative for the salami lovers!

Cals 640 • Prot 58 • Carbs 30 • Fat 37

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🕒 cook: 30 min

R2474



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Crust	2 ppl	3 ppl	4 ppl	
Organic Eggs 5*	4	6	8	Pieces
Grated mozzarella 4*	150	200	300	Grams
Toppings				
Red onion	1	1	2	Pieces
Red pepper	1	2	2	Pieces
Tomato paste	140	210	280	Grams
Dried oregano	2	2	2	Grams
Kalamata olives	40	60	80	Grams
Chilli flakes	2	2	2	Grams
To serve				
Rocket	20	40	40	Grams
Cherry tomatoes	250	300	500	Grams
Parmesan 4*	30	45	60	Grams

Allergens

*5 Eggs, *4 Milk

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information Per Serving*

Energy (kJ/kcal)	2674 / 640
Fat (g)	36.5
of which saturates (g)	17.5
Carbohydrate (g)	30
of which sugars (g)	14.7
Fiber (g)	9.4
Protein (g)	57.5
Salt (g)	3

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Make crust

Preheat the oven to 225°C. Start by making the crust. Crack **eggs** into a medium-sized bowl and add **grated mozzarella** cheese. Give it a good stir to combine.



2 Bake crust

Use a spatula to spread the cheese and egg batter on a baking sheet lined with baking paper. You can form two round circles or just make one large rectangular pizza. Bake in the oven for 15 minutes until the pizza crust turns golden. Remove and let cool for 2-3 minutes.



3 Slice

Meanwhile, thinly slice **onion** and **pepper**.



4 Place toppings

Spread **tomato paste** on the crust and sprinkle **oregano** on top. Top with **peppers, olives** and **onions**. Finally add the salami slices on top and sprinkle with **chilli flakes**.



5 Bake and serve

Bake for another 7-10 minutes or until the pizza has turned golden brown on top. Serve with **rocket** leaves, **cherry tomato** halves and **Parmesan** shavings.