



Spiral Vege Pizza

Ingredients

- 8" pizza base
- 1/2 cucumber, spiralized with SpiraleZ
- 1/2 carrot, spiralized with SpiraleZ
- 1/2 zucchini, spiralized with SpiraleZ
- 8 cherry tomatoes (cut in half)
- dried herbs
- 50g mozzarella cheese
- 50g parmesan cheese
- black pepper

Step

1. Place the cucumber spirals, carrot spirals and zucchini spirals and tomato evenly on the pizza base.
2. Sprinkle cheese to cover the filling, then add some dried herbs and black pepper on top.
3. Preheat the oven at 220°C and bake it for 10-12 minutes until the cheese melted. Ready to serve.



卷卷菜絲薄餅

材料

- 餅底 --- 1 個(8 吋)
- 青瓜 --- 1/2 個；刨成幼絲
- 紅蘿蔔 --- 1/2 個；刨成幼絲
- 翠玉瓜 --- 1/2 個；刨成幼絲
- 車厘茄 --- 6-8 粒；切半
- 乾香草 --- 適量
- 水牛芝士 --- 50 克
- 巴馬臣芝士 --- 50 克
- 黑椒 --- 適量

做法:

1. 把青瓜絲、紅蘿蔔絲、翠玉瓜絲及車厘茄平均地鋪在餅底上。
2. 灑上芝士、香草及黑椒。
3. 預熱焗爐至 220°C，放入薄餅，焗 10-12 分鐘直至芝士溶化。即成。