Traditionally Smoked Turkey fillet with mini cauliflower pizza

10 persons

Ingrediënten

- 10 slices of Traditionally Smoked Turkey fillet
- 1 coeur de boeuf tomatoes
- 200 g mozzarella
- Pizza herbs
- Pepper & salt
- 50 g micro lettuce
- For the pizza base: ± 500g cauliflower, 120 g Parmesan cheese, 80 g mozzarella, pepper, dried oregano, a pinch of salt, 2 eggs

Bereiding

Clean the cauliflower and put it in the chopper and chop it to a fine “couscous”. Put the cauliflower into a microwave dish and cook it for 5 min. at 800 watt. Allow the cauliflower to cool down and wring it in a towel in order to remove surplus moisture.

Now put the Parmesan cheese and the mozzarella together in the cutter and add this to the cauliflower mixture. Add the eggs, oregano, pepper and salt and mix together.

Divide the mixture into 10 parts and place it on baking paper on an oven tray. Make small pizza shapes using a ring-shaped form. Bake the pizza base in an oven at 180°C for ± 15 min.

Cut the coeur de boeuf tomato into slices and place them on the pizza base. Season with pizza herbs and put the mozzarella slices and the Traditionally Smoked Turkey fillet on top.

Season with the pizza herbs and pepper.

Bake the pizza further in an oven at 180°C for ± 4 min. Finish with a little micro lettuce.

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Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be