

## *Beetroot pizza with mozzarella*



*> 30 min.*



*Simple*



*Vegetarian*



### *Zubereitung*

1. First roughly chop the beetroot in a blender, then mix with the chickpea flour, almond flour, baking powder, salt, egg and coconut oil to form a uniform dough. Make sure that all the ingredients are finely chopped. Pour the dough into a pizza tin lined with baking paper, spread evenly and then bake in the oven at 180 °C for 25 minutes.
2. After baking, brush the pizza base with tomato puree. Spread the tasty mozzarella, black olives, sweetcorn, peppers and Parmesan on the pizza and place back in the oven at 180°C for another 10 minutes.
3. Finally, sprinkle over the broccoli and fresh parsley and bake for 3 minutes at 180°C until done.

### *Zutaten*

#### *For the pizza dough:*

- 200g cooked beetroot
- 50g chickpea flour
- 50g almond flour
- 1 tsp baking powder
- salt
- 1 egg
- 1 tbsp coconut oil

#### *For the topping:*

- 1 tsp tomato paste
- 80g GOLDSTEIG mozzarella
- 20g black olives
- 20g sweetcorn
- 20g red pepper
- 20g yellow pepper
- 30g parmesan cheese
- 20g broccoli
- Fresh parsley