

Vegan Pizza

Courgette, Asparagus & SunBlush® Tomato

YOU WILL NEED

- 1 Sourdough Pizza Dough Ball (BRE015)
- 60ml Pizza Sauce (SCE129)
- 60g Vegan Cheese (VGNo80)
- 80g Tofurky Organic Soy Tempeh (VGNo60)
- 30ml Sriracha Sauce (SCE068)
- 5 Stem Broccoli, grilled
- 4g Omega Sprinkle (NUT016)
- 1/2 Spring Onion, chopped

PROCEDURE

1. Defrost the sourdough ball (chilled) and prove for an hour
2. Roll out the dough to the desired width and thickness
3. Spread the pizza sauce over the base
4. Sprinkle the vegan cheese evenly over the sauce
5. Break up the Tempeh into small pieces and mix with the Sriracha, spread evenly across the pizza
6. Add the grilled broccoli and bake in a hot oven for 3-5 minutes (timing will depend on the oven)
7. Once baked, top with the omega sprinkle and sliced spring onions

