

# VEGETABLE PIZZA



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

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## **Ingredients :** 6

- 2 zucchinis - 3 onions - 4 tbsp passata - 7 fresh basil leaves - chili olive oil - 5 tomatoes - 2 mozzarella cheeses - 3 oz sliced almonds - olive oil

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1. Make the pizza dough according to the recipe from the website [MAGIMIX](#).
2. For the topping: wash the vegetables and slice them with the onions using the 2-mm slicing disc.
3. Cut the mozzarella into quarters and chop in the Mini Bowl. Preheat the oven to 410°F (gas mark 6-7).
4. Fry the sliced onions in a frying pan with a dash of olive oil. Roll the pizza dough out on a floured surface and prick lightly with a fork.
5. Cover the dough with a layer of passata, onions, sliced tomatoes (drain first) and mozzarella dice. Next, add the zucchinis and sliced almonds. Season between each layer (salt and pepper).
6. Drizzle olive oil over the top.
7. Bake until the dough is golden.
8. When the pizza comes out of the oven, scatter with fresh basil and sprinkle with chili olive oil.

## **Chef's tip :**

You can also use this recipe to make individual pizzas.

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