

INGREDIENTS

- 180g Almond Flour
- 90g Oat Flour
- ½ tsp Xanthan Gum
- ½ tsp Garlic Powder
- 2 tsp (5g) Dried Mixed Herbs
- Pinch of Salt
- 2 eggs
- 70g Nuttelex melted

INSTRUCTIONS

1. Preheat oven 200C
2. Melt Nuttelex and allow to cool slightly
3. Combine all dry ingredients in a mixing bowl
4. Add eggs to Nuttelex, beat together with a fork
5. Add egg mixture to dry ingredients, stir together until fully combined
6. Using 2 large pieces of baking paper, sprinkle oat flour on bottom piece
7. Roll mixture into a ball and place on prepared baking paper, place other piece of baking paper on top. Using a rolling pin, roll to desired size and thickness
8. Removing top piece of paper, place pizza tray on top on rolled out dough, flip dough & base upside down so the dough is now on the base with baking paper on top, peel off the baking paper.
9. Pre cook base for 10 minutes
10. Remove from oven, add toppings to base, continue to cook in oven until cheese is completely melted



Pizza Base



4 Small or 1 large



20 minutes

This one is for all the crispy and thin-crust pizza lovers and is a low carb alternative to the traditional pizza, but packed with flavour.

