



Phone: 480-284-8155
Fax: 866-823-2115
Azimsolutions.com
4657 S. Lakeshore Drive Suite 1
Tempe, AZ 85282

Cauliflower Pizza Crust

Ingredients:

- * 2 cups raw, grated (or chopped in food processor) cauliflower
- * 2 eggs
- * 2 cups mozzarella cheese
- * 2 tsp italian mixed spice
- * 1/4 cup almond flour
- * parsley, oregano etc. or other italian spices if you would like

Directions:

1. Preheat oven to 450 F.
2. Use coconut oil to make whatever you are putting the crust on non-stick. We used a round silicone pizza dish
3. Combine cauliflower, egg, mozzarella and spices and press onto your baking pan or pizza stone.
4. Bake at 450 for 10-15 minutes (less if it's a smaller pizza or you cut recipe in half). Can turn over once if you want to.
5. Add toppings and cook for another 10-15 minutes.

Oven times vary based on your oven.

Another good cauliflower pizza crust is at: [YouTube.Com](https://www.youtube.com/watch?v=...) Chef Buck Pizza Crust video.