



Pizza verde

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

A special fully plant-based pizza made with a creamy bean and spinach sauce, artichokes, rocket and cherry tomatoes – light, balanced and full of flavour.

Starter (poolish)

200 ml water
1 tsp sugar
5 g yeast, crumbled
200 g Manitoba flour (type 0)

Main dough

225 ml cold water
500 g Manitoba flour (type 0)
20 g fleur de sel
50 ml cold water

Sauce

1 tbsp olive oil
1 shallot, finely chopped
1 clove of garlic, finely chopped
100 ml vegetable bouillon
100 g cannellini beans (tinned), rinsed, drained





100 g frozen spinach, coarsely chopped

1 tbsp vegan pesto verde

1 tsp fleur de sel

Some lemon juice

Some pepper

Topping and baking

Some Manitoba flour for
shaping

200 g pickled artichokes, drained, quartered

50 g pitted green olives, halved

50 g rocket

100 g cherry tomatoes, halved

Some fleur de sel

Some pepper

1 lemon, grated zest

Some olive oil

