

INGREDIENTS

 2 SERVINGS

 1 H. 20 MIN

 INTERMEDIATE

1 pack Garden Gourmet balls
(vegetarian or vegan)

250 g pizza flour

1 sachet dry yeast (7 g)

100 g cherry tomatoes

1/4 red bell pepper

1/4 yellow bell pepper

2-4 tbsp tomato sauce

1 bag arugula

2 tsp dried oregano

200 g grated vegan cheese

150 ml water

1 tsp sugar

5 g salt

Make this upcoming Mother's Day sweeter (and more savory) with our delicious pizzas made with Garden Gourmet aromatic and juicy vegetarian meatballs, where your family can celebrate this special occasion in the kitchen!

PREPARATION

1. Mix and knead the dough

Mix the flour with the yeast. Add water, sugar and salt and knead into a homogeneous dough ball.

2. Wait for dough, preheat oven, and cut veggies

Leave the dough to rise in a deep bowl covered with plastic or a cloth in a warm place for approx. 1 hour. Preheat the oven to 230°C. Halve the tomatoes and the vegetarian balls and cut the bell peppers in small strips.

3. Create the pizzas

Flatten the dough, roll it out into 2 round pizzas. Carefully transport the dough on the baking trays and than shape heart-shaped pizzas. Spread the tomato sauce on it, sprinkle with dried oregano and sprinkle cheese on top. Spread the balls, bell peppers and tomatoes over the pizzas.

4. Bake and serve!

Bake the pizzas at 230°C in about 5 to 10 minutes, until they are cooked and brown. Garnish with arugula leaves.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**