

## INGREDIENTS

🌿 2 SERVINGS

🕒 30 MIN

👤 INTERMEDIATE

100g spinach  
175g (pizza) flour  
1 tblsp olive oil  
Approx. 50 to 100ml warm water  
5g yeast  
7g salt  
1/2 Garden Gourmet Sensational Mince  
100g cherry tomatoes  
1/2 red bell pepper  
1/2 yellow bell pepper  
1/2 red onion  
100g grated vegan cheese  
3 tblsp pizza tomato sauce (ready-made)  
1 tblsp dried oregano  
2 tblsp pomegranate seeds  
Fresh basil

## CULINARY TIP

## No Waste

By shaping your own Christmas tree, there is no dough lost.

Surprise your guests (and Santa!) this year with our plant-based Christmas tree pizza, made with the Sensational Mince.

## PREPARATION

## 1. Prepare your spinach

Leave the spinach with one tblsp. water over medium heat for about 1 min. in a frying pan to shrink while stirring. Rinse the spinach in a sieve under cold water. Press out excess water and puree the spinach with a hand blender until smooth.

## 2. Get the dough ready

Mix the flour with the yeast, spinach puree, olive oil, water and salt in a large bowl with a spatula. (amount of water depends on the amount of water in the spinach puree, the dough may be soft and slightly sticky, otherwise add a little more water or flour).

Knead the dough by hand for about 8 to 10 minutes on the kitchen worktop. Return the dough to the bowl, cover with a cloth and let rise until double in volume.

## 3. Preheat the oven &amp; cut the veggies

Preheat the oven to 230°C.

Cut the veggies for the 'topping': Halve the peppers and cut one halves crosswise into thin 'garlands'. Cut the onion into thin half rings and the tomatoes in half. Cut a star from the remaining bell pepper with a poinsettia cutter.

## 4. Prepare the Sensational Mince

With the Sensational Mince, shape balls (the size of the tomatoes), and form a trunk for your Christmas tree.

## 5. Shape your Christmas tree

Line the baking tray with baking paper. Flatten the risen dough and shape it into a pizza Christmas tree on kitchen paper. Start by forming a triangle of the dough after which you can form 4 corners on both sides and a trunk at the bottom (you can also cut the dough corners to make them easier to shape).

## 6. Create the pizza base

Spoon the tomato sauce inside the edge of the pizza Christmas tree, sprinkle with oregano and divide the cheese over the tomato sauce.

## 7. Personalize your Christmas tree

Now divide a nice pattern of bell pepper and onion 'garlands' and tomatoes and minced meat 'Christmas balls' over the pizza.

## 8. Bake the pizza

Bake the Christmas tree pizza in the middle of the oven for about 12 to 18 minutes.

## 9. Final touch

Garnish the pizza with the paprika Christmas star, basil leaves and pomegranate seeds.

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

[Garden Gourmet](#) > [Recipes](#) > [Oh X-mas Tree Pizza](#)