

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 tbsp pizza tomato sauce (ready-made)
1 tbsp dried oregano
2 tbsp 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 tbsp. 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 & 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.

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