

Chef John39s Cauliflower Pizza Crust

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This cauliflower pizza crust is a delicious glutenfree alternative If youd never heard about pizza before and someone served this to you youd really enjoy it Texture aside the flavor of this final product was very pizzalike and Ill be doing further experiments to be sure

Ingredients

- - 1 head cauliflower
- cored and separated into florets - ½ cup water - ½ teaspoon salt - 1 large egg - 2 ounces fresh goat cheese
- ½ ounce finely grated Parmigiano-Reggiano cheese - 1 pinch cayenne pepper
- or to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Place cauliflower into a food processor; blend until finely ground. Cook cauliflower
2. water
3. and salt in a large skillet over medium-high heat until fragrant and most of the water is evaporated
4. 5 to 6 minutes. Cool completely. Transfer cauliflower to the center of a clean dish towel. Wrap and squeeze tightly to remove excess moisture. You should have about 1 1/2 cups cauliflower pulp. Stir together cauliflower pulp
5. egg
6. goat cheese
7. Parmigiano-Reggiano cheese
8. and cayenne pepper in a large bowl to form a soft dough. Gather into a ball and place in the center of the prepared baking sheet. Press dough into a circle
9. about 1/4-inch thick. Bake in the preheated oven until golden brown
10. about 40 minutes. Cool and turn crust over before topping.