




# Roast cauliflower, kale & brie pizza

Rocket, walnut & pear salad

 25 minutes

 Skill  
Medium

 About  
820

GATHER  
YOUR PINK  
INGREDIENTS



## Ingredients

<b>2</b>	<b>4</b>	<b>6</b>	 Serves
1	2	3	Shredded kale bunch
1/2	1	1 1/2	Cauliflowers
25g	50g	75g	Walnuts
1	2	3	Balsamic vinaigrette
1	2	3	Dough ball
1	2	3	Pear
1 pkt	2 pkt	3 pkt	Rocket
100g	200g	300g	Brie cheese

# Method

! Pre-heat oven to 190°C.

**UTENSILS:** Large oven tray, medium mixing bowl, rolling pin



## PREPARE THE INGREDIENTS

Finely slice the cauliflower. Halve the pear and slice into thin strips lengthways.



## COOK THE MIX

Place a medium frypan with 1 tsp of oil over a high heat. Add the cauliflower to the pan and cook for 1-2 minutes. Add the kale and cook for a further minute.



## MAKE THE PIZZA

Lay the dough out onto a lightly floured surface. Roll out the dough to fit on your greasproof paper lined tray. Once rolled, evenly distribute the kale, cauliflower and brie and drizzle over olive oil. Transfer into the pre-heated oven and cook for 12-15 minutes until golden brown.



## MAKE THE SALAD

In a mixing bowl, add the sliced pear, rocket, walnuts and balsamic vinaigrette. Gently toss the mix.



## PLATE THE DISH

To plate the dish, cut the pizza into thin slices. Serve alongside the salad.

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### Wine Matching

Pair with an Adelaide Hills Sauvignon Blanc.