



CHEDDAR CIABATTA PIZZA

Preparation time 10-15 min | Cooking time 5-10 min | Serves 2

Another of our ever-popular vegan pizza recipes, this one uses ciabatta bread for a crispy base and our Sheese topping is sure to please with its melty, dairy free goodness.

Ingredients

- 1 ciabatta loaf
- 1 tub of Cheddar Style Spread
- 1 Mild Cheddar Scheese for grating
- 20 stoned black olives
- 4 spring onions
- 10 cherry tomatoes (cut in half)
- 1 bottle of garlic-infused olive oil (for drizzling)
- 1 pizza seasoning grinder
- 2 teaspoons of paprika for sprinkling
- Salt and pepper to taste
- A handful of Greek basil (or marjoram) for garnishing

Cooking Method

Cut the ciabatta loaf in half (lengthways). Brush with olive oil all over. Grill until lightly brown both sides.

Spread the Cheddar style Creamy Sheese thickly on the cut sides of the loaf. Grate the Mild Cheddar Sheese over the Creamy Sheese. Arrange the olives and tomatoes pizza style – amongst the grated Sheese. Teaspoon some more Creamy Sheese between the olives and tomatoes (see picture).

Drizzle olive oil over everything, sprinkle the chopped spring onions. Finally season and decorate with the pizza grinder, black pepper, paprika and sea salt. Grill until golden brown.

Serve with a nice mixed leaf salad (rocket and baby spinach, for instance), pour a little balsamic vinegar over and drench with lemon juice.

