



# CRAZY DELICIOUS

## Quinoa Crust Pizza



### INGREDIENTS

4 PERSONS

#### CRUST:

2 1/2 CUPS QUINOA FLOUR  
2 1/2 CUPS WATER  
1/2 TSP. BAKING POWDER  
1 TSP. SALT  
4 TSP. COCONUT SUGAR  
4 TBSP. OLIVE OIL  
THYME  
ROSEMARY  
PEPPER

#### PIZZA SAUCE:

1 CAN DICED TOMATO IN JUICE  
1/3 TUBE TOMATO PASTE  
SALT  
PEPPER  
ROSEMARY  
THYME  
PAPRIKA  
CAYENNE PEPPER

#### TOPPINGS:

1 PEAR  
1 PCK. BLUE CHEESE  
A HANDFUL SPINACH  
2 HANDFUL CHERRY TOMATOES  
FRESH ROSEMARY



### INSTRUCTIONS

Preheat oven to 425 °F/200 °C. Wash and rinse the quinoa. Put it in a blender and add the water. Start blending until you receive a smooth batter, almost like a pancake batter.

Pour batter into a bowl and add baking powder, coconut sugar, olive oil, salt, pepper, thyme, and rosemary. Mix thoroughly.

Put parchment paper on a backing tray and spread out the batter evenly. Put on the lowest tray and bake for 20 minutes.

In the meantime, mix together all the ingredients for the pizza sauce. Slice the pear, cut the tomatoes in half, cube the bluecheese and wash the spinach.

Flip the crust and bake on the other side for an additional 10 minutes. Remove from the oven and top with pizza sauce, sliced pear, bluechesse, cherry tomatoes and fresh rosemary. Bake for 10 minutes or until the cheese is melted.

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