

POTATO SPAGHETTI PIZZA

Spiral Expert



Preparation : 15 min - **Resting :** -- **Cooking :** 40-50 min - **Equipment :** Spiral Expert, Spaghetti cone

Ingredients : 4 PEOPLE

- 1 large baking potato (350g), peeled - 2 tbsp olive oil, plus extra for drizzling - ½ cauliflower (300g florets) - 2 large eggs, lightly beaten - 40 g grated Parmesan cheese - 100 ml tomato sauce (page 80) or pizza sauce - 150 g mozzarella, sliced - 1 handful of basil leaves (torn if large) - sea salt - freshly ground black pepper

1. Spiralize the potato using the SPAGHETTI cone. Cut into shorter lengths.
2. Heat the olive oil in a frying pan over medium-low heat. Cook the spaghetti for 10 minutes until tender. Set aside to cool.
3. Pulse the cauliflower in the food processor to fine crumbs. If using a Food Processor, cook for 10-15 minutes in steam. If using a Cook Expert, fit the metal bowl. Pour in 500ml water, and place the cauliflower crumbs in the steamer basket. Run the STEAM programme for 12 minutes. Set aside to cool. Place in the middle of a tea towel and gently squeeze out as much water as possible.
4. Preheat the oven to 220°C.
5. Transfer the cauliflower to a bowl. Add the potato spaghetti, eggs and Parmesan; season.
6. Spread in a layer ½cm thick on a large baking sheet, lined with baking paper; drizzle with olive oil. Bake for 15 minutes until crisp. Turn the pizza base over, cover with sauce and mozzarella. Bake for another 5-8 minutes until the cheese bubbles. Garnish with basil.

