



## Thai Basil “Pizza”

**Difficulty:** Easy

**Servings:** 4 pieces

**Preparation Time:** 30 mins

**Cooking Time:** 30 mins

## Ingredients

- |                                       |   |
|---------------------------------------|---|
| 5g Garlic                             | 1 Teaspoon Dark Soy Sauce                       |
| 5g Fresh Thai Basil Leaves            | 1 Tablespoon Sesame Oil                         |
| 10g Shallots                          | 1 Tablespoon Vegetarian Oyster Sauce            |
| 60g Tapioca Flour/Starch              | 3 Tablespoons Light Soy Sauce                   |
| 120g Quinoa Flour                     | 4 Tablespoons Cooking Oil                       |
| 200g Vegan Cheese                     | 2 Pinches Fine Salt (with excess for seasoning) |
| 240g Water                            | To Taste Pepper                                 |
| 500g Firm Bean Curd                   | Garnish Vegan Cheese Flakes (optional)          |
| 2 Thai (Bird’s Eye) Chilli with Stems | Garnish Chilli Flakes (optional)                |

# Method

1. In a mixing bowl, add quinoa flour, tapioca flour, salt and mix with a whisk. While whisking, add water, and continue until the batter is well combined.



2. In a medium-heated non-stick pan, spread 1 tablespoon of cooking oil evenly. With a ladle, add a portion of batter to form your desired size of the “pizza” base. Adjust the heat of your hob to the point before the pan smokes for the “pizza” base to set and browned lightly. Cook for about 2 minutes on each side, and set aside. They can also be used as gluten-free wraps.





3. Mash firm bean curd with a fork. Drain any excess water to reduce oil splatter during frying. Finely chop shallots then garlic. In a medium-heated pan, heat up 2 tablespoons of cooking oil. Add chopped shallots and garlic. Fry for about 1 to 2 minutes till softened. Add Thai chilli and mash with a spatula while frying.



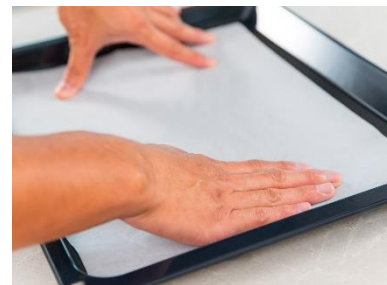
4. Add mashed bean curd, sesame oil, vegetarian oyster sauce, dark soy sauce, light soy sauce and cook for about 3 minutes. Throughout the frying process, add remaining oil should the pan get too dry. Season with salt and pepper and set aside.







5. Preheat your Oven with **Grill Mode** at Level 2. Line baking tray with baking paper and place “pizza” base on tray. Spread vegan cheese generously over “pizza” base. Distribute cooked toppings evenly. Sprinkle remaining cheese and top it off with fresh Thai basil leaves.



6. Bake in your Oven for about 2 to 3 minutes. Garnish with cheese and chilli flakes as desired.





7. Serve and enjoy.

