

## Bosch x Kitchen French Bread Pizza Recipe

**Servings:** 4

**Difficulty:** Easy

**Preparation:** 15 min.

**Baking:** 20 min.

**Resting:** 0 min.

### Ingredients:

- 1 baguette
- 2 tomatoes
- 7 oz tomato purée
- 1/4 tsp chili flakes
- 2 tsp basil
- 1 tsp dried oregano
- 1 tbsp olive oil
- 2 ½ oz Emmentaler cheese
- 2 ½ oz buffalo mozzarella cheese
- Salt
- Pepper

### Utensils:

- Serrated knife
- Cutting board
- Oven
- Bowl (small)
- Parchment paper

### Directions

1. Preheat the oven to 180°C/360°F. Cut the tomatoes into small pieces and slice the baguette in half lengthwise. Then cut in half again, this time widthwise.
2. Mix tomato purée, chili flakes, basil, dried oregano, and olive oil. Season with salt and pepper.
3. Transfer baguette halves to a parchment-lined baking sheet and spread with the tomato sauce. Place tomato pieces and basil on top and sprinkle with Emmentaler cheese. Pull the mozzarella into pieces and place onto the baguettes. Bake for approx. 15 min at 180°C/360°F. Turn on the grill function and bake for approx. 3 min. more, or until cheese is bubbly and brown on top. Serve and enjoy!

