

Bosch x Kitchen Stories' Reverse Puff Pastry Veggie Pizza Recipe

Servings: 2

Difficulty: Medium

Preparation: 10 min.

Baking: 45 min.

Resting: 0 min.

Ingredients:

- 1 puff pastry
- 1 zucchini
- 1 red onion
- 1 yellow bell pepper
- 8 ¾ oz cherry tomatoes
- 3 sprigs oregano
- 1 tbsp olive oil
- 1 cup buffalo mozzarella cheese
- 1 tbsp balsamic glaze
- 4 sprigs basil
- salt
- pepper

Utensils: oven, 2 cutting boards, knife, baking dish, cooking spoon, spatula

Directions

1. Preheat the oven to 180°C/360°F. Cut zucchini into thin slices. Peel and quarter the onion, then pull the petals apart. Quarter the bell pepper and cut each quarter into bite-sized pieces. Halve cherry tomatoes.
2. Place vegetables in a baking dish and season with oregano, salt, and pepper. Drizzle olive oil over the top and toss to coat. Transfer to the oven and roast at 180°C/360°F for approx. 15 min.
3. Remove roasted veggies from the oven and lay the puff pastry over the vegetables, tucking in the edges. Transfer back to the oven and bake at 180°C/360°F for approx. 30 min., or until the pastry is golden and crisp.
4. Use a spatula to help loosen pizza from the dish, then carefully invert onto a cutting board. Tear mozzarella into bite-sized pieces and distribute over the pizza. Drizzle with balsamic glaze and basil leaves. Enjoy!

