

Cauliflower Crust Pizza

For best results, prep the cauliflower at least two hours before cooking to allow it to dry. Video at robcollins.com/pizza

You will need:

- Food processor
- Parchment paper
- Pizza stone
- Rimless cookie sheet or pizza peel

Ingredients:

- 1 large head cauliflower
- 1 cup grated fresh Parmesan cheese
- 2 cloves fresh garlic, crushed and chopped
- 2 eggs, lightly beaten
- Salt & pepper
- Olive oil
- Shredded mozzarella cheese (low moisture)
- Your favorite toppings
- Tomato sauce

1. Cut cauliflower in half and remove stem and leaves; wash and pat dry; break into florets and pieces; divide into four batches
2. Pulse one batch at a time in food processor until fine
3. Scrape processed cauliflower one batch at a time onto clean cloth napkin
4. Squeeze juice through napkin into a bowl (save juice to drink or cook rice in) ; you should have around 3/4 cup
5. Place onto baking sheet lined with a clean towel
6. Repeat with remaining three batches
7. Spread out evenly on towel and let dry as long as you can (2 hours or more best) to dry
8. Put pizza stone in oven and preheat to 400 degrees
9. Place cauliflower in a mixing bowl; add Parmesan, garlic, eggs, salt & pepper; mix thoroughly with your hands
10. Line rimless cookie sheet (or pizza peel) with parchment paper; brush with olive oil
11. Place cauliflower mixture on paper and shape into circle or oval about 1/2 inch thick
12. Slide crust (on the parchment paper) onto preheated pizza stone; bake crust for 10 minutes
13. Using cookie sheet or pizza peel, slide crust out from the stone and place on counter
14. Top with mozzarella, then toppings, and finally tomato sauce on top (this keeps the sauce from seeping into the crust)
15. Slide back onto the stone and bake for 8 minutes, or until cheese is melted and crust is brown on the edges
16. Using cookie sheet or pizza peel, slide out again from stone and place on counter
17. Let cool 1-2 minutes, slice, and serve