

Strawberry and pistachio summer pizza

Ingredients (serves 2)

2 pizza bases
200g goat cheese (soft)
500g strawberries
1 tin chopped tomatoes
1 small onion
50g toasted pistachios
100g watercress or dandelion greens
2tbsp honey or agave syrup
Small bunch of basil
Olive oil, salt and pepper

Instructions

1. Make your tomato sauce. Chop the onion finely and fry it in a bit of oil until transparent. In the meantime, finely chop the basil and add to the onion. Fry together for another minute. Add the tinned tomatoes, salt and pepper and let it boil for 10 minutes. Turn the fire off and reserve the sauce.
2. Once the tomato sauce has cooled down, spread it generously on the pizza bases. Next, place in a hot oven (180°C or according to package instructions) and bake until firm and crispy on the edges.
3. Let the pizza bases cool down for a while. Once they are cool enough for you to manipulate them, spread half of the goat cheese on each pizza.
4. Top the cheese with sliced strawberries, toasted pistachios and a small bunch of watercress. Dot the pizzas with some honey or agave syrup, cut in slices and take them to the table.