



Pesto Pizza Loaf

20 minutes

Hands on

8

Portion(s)

1

Difficulty



Method

- Preheat oven to 200* C (390* F) Fan.
- Cut the loaf of bread lengthwise, but not all the way to through into 2 separate pieces. The edge should still be joined together. Open it like a book and score the inside of each side lengthwise. Place loaf in a baking pan, cut side down. Bake for 5-10 minutes, until it becomes crunchy.

For the pesto filling:

- Puree all of the ingredients in a blender (apart from the parmesan).
- When ready, add the parmesan and beat to combine.
- Taste and adjust accordingly.
- You may need to add a little more olive oil, depending on how much basil you add.
- As soon as the bread is ready, remove from oven and set it aside to cool for 5 minutes. Spread the pesto sauce over the breads surface.
- Chop the cherry tomatoes in half and spread them over the pesto sauce.
- Cut the loaf in half, separating the 2 sides. Then cut each piece in half again, lengthwise. You should now have 8 equal sized pieces. Cut all the pieces in half again, diagonally, creating 8 triangular pieces.
- Arrange the pieces on a plate in such a way that it resembles a pizza!
- To serve, drizzle with some extra olive oil.

Ingredients

For pesto sauce:

- 100 g fresh basil
- 1-2 cloves of garlic
- 80 g almonds, blanched
- 100 ml olive oil
- 4-5 tablespoons parmesan cheese, grated
- juice from 1 lemon
- salt
- pepper

For pizza:

- 1 whole white loaf of bread
- 200 g cherry tomatoes
- extra olive oil, for drizzling

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|--------------------------|-----------------------------|----------------------------|
| 295 Calories (kcal) | 23.0 Total Fat (g) | 4.3 Saturated Fat (g) | 12.0 Total Carbs (g) |
| 15% | 33% | 22% | 5% |
| 2.0 Sugars (g) | 8.4 Protein (g) | 2.3 Fibre (g) | 0.42 Sodium (g) |
| 2% | 17% | 9% | 7% |