
Cauliflower Pizza

From the Kitchen of Brett Broussard

1 medium cauliflower

1 egg

2 cups mozzarella cheese or Italian Blend

1 teaspoon salt

1 tablespoon Italian spices

1 cup pizza sauce

turkey pepperoni

other toppings

To make the crust, put the cauliflower in a food processor and pulse until a rice like texture is achieved. Spread out and place on a baking sheet, baking for 5 to 7 minutes at 425. Let cool slightly and place the cauliflower in a kitchen towel. Here's the Secret.....twist the towel and squeeze as as much moisture as you can. You want a nice, dry crust.

Place the cauliflower in a mixing bowl and mix well with your hands incorporating the egg, 1 cup of the cheese, salt, and Italian seasonings. Lay out onto a greased baking sheet and form your preferred shape, making the edges a little higher to form the "crust".

Place in th oven at 425 degrees for 20 - 25 minutes. Remove and top with pizza sauce, remaining one cup of cheese, turkey pepperoni, and whatever pizza toppings you like.

Bake for an additional 5-10 minutes until the cheese is nicely melted.