

Crispy Almond Crust Pizza

This recipe has been my GO-TO pizza for several years. My husband and I have been low-carb living for over 2 years. This recipe is not only low carb, but also perfect for Pesach. You can make this flatbread to use up leftovers and pantry ingredients.

I have made a sheet pan shakshuka with veggies, cheese and eggs baked on the crust. I have made a “spring” version with roasted asparagus, mushrooms and goat cheese.

I have also made a pareve crust and topped it with pulled short rib meat, roasted veggies and fresh herbs. This crust will be your new best friend with endless versatility. This crust is crispy and versatile. While the crust bakes up to a lovely crispiness, the texture and flavor will remind you of a flatbread.

Serves 4+

2 cups almond flour

2 tablespoons evoo

2 eggs, whisked

1 teaspoon sea salt

A few grinds of freshly cracked black pepper

Pinch of crushed red chili flakes

½ cup grated parmesan cheese (optional for pareve or meat versions)

Preheat oven to 350F.

1. Either by hand or in a mixer, combine flour, evoo, eggs, salt, pepper, chili flakes and cheese. Mix until a thick dough is formed.
2. Roll dough between 2 sheets of parchment paper to a 15X18 rectangle. Gently transfer the dough to a sheet pan. Position dough in pan and gently pull off top piece of parchment. If the dough tears, just patch it with dough and press together.
3. Poke holes in crust with a fork and bake crust until golden brown and crisp (about 10-12 minutes).
4. Top pizza with sauce and cheese. Bake until cheese is bubbly (about 8 minutes).
5. Slice pizza and serve.

Simple Marinara Sauce

2 tablespoons Evoo
Pinch of crushed red chilies
Several grinds of freshly cracked black pepper
Sea salt
3 cloves garlic, minced
1 ½ cups tomato puree

1. Heat a small pan over medium heat. Add evoo, crushed chilies, pepper and salt. Toast pepper for a minute before adding garlic. Toast garlic in hot oil for about 20 seconds before adding tomato puree.
2. Simmer sauce on low heat for about 10 minutes. Adjust seasoning.

Options and variations (here are some ideas you can use to suit your pantry)

Sheet pan Shakshuka

Springtime Flatbread with Asparagus, mushrooms and goat cheese

Roasted veggies and whatever cheese you have on hand

-meat versions: pulled brisket with spicy tomato sauce and sautéed veggies

Pulled short ribs with roasted veggies and fresh herbs

-spiced ground beef with crushed tomatoes and fresh herbs