

Pepperoni Cauliflower Pizza

For the crust you will need:

One small head of cauliflower

¼ parmesan cheese

1 egg

¼ cup mozzarella cheese

For the toppings:

A tomato sauce of your choice

Mozzarella cheese

Pepperoni

To Make the crust:

Pick the heads off the florets of cauliflower. Try to get as little stem as possible. Place in a food processor or a ninja and pulse until you have cauliflower "snow."

Place the cauliflower in a bowl and microwave for 4 minutes, then let sit for another 5 minutes.

Preheat your oven to 500 degrees Fahrenheit. Place the cauliflower in a towel and wrap it up. Hold the towel over the sink and wring the heck out of it! You want to get out as much moisture as possible so the cauliflower should turn into a little ball once it's all wrung out.

Put your ball of cauliflower in a bowl and mix with egg and cheeses until you have a dough mixture. Then spread it out on your pizza stone or parchment paper or, like I did, spray your pan and add a little corn meal.

Place in oven and cook for 10 minutes. Remove from oven and add your sauce cheese and toppings. Place back in oven and cook another 10 minutes or until the cheese is melted.

Let cool and enjoy!