



Simple flatbread pizza



Ingredients

- 1 flatbread or naan bread
- 1.5 tablespoon of pesto
- 8 small tomatoes
- 100 gram grated Henri Willig cheese of your choice
- Few sprigs of basil

Fancy a delicious, quick pizza that you can whip up on the table in no time? Look no further! Our flatbread pizzas are the ultimate solution for a quick, tasty meal. Simply preheat the oven, spread the flatbread with pesto, top with a generous amount of grated cheese (we chose garlic cheese and young goat cheese, but let your creativity run wild), add half tomatoes and top with some more cheese. Bake for 8 to 10 minutes, garnish with basil and your tasty flatbread pizza is ready!

Preparation

- 1: Preheat the oven to 200 degrees.
- 2: Spread the flatbread with pesto.
- 3: Sprinkle the grated cheese generously over the flatbread. We used garlic cheese and young goat cheese, but any combination is of course possible.
- 4: Halve the tomatoes and divide over the flatbread. Finish with a thin layer of cheese.
- 5: Place the pizza on the oven rack and bake for 8 to 10 minutes. When the cheese has melted, the pizza can be removed from the oven.
- 6: Garnish with some basil leaves.

What is the difference between flatbread pizza and regular pizza?

Flatbread pizza has a thinner, often crispy base with no yeast or less rise time than traditional pizza dough. It is lighter and quicker to prepare.



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Getting started with flatbread pizza!

These flatbread pizzas are not only lightning fast, but also delicious. Perfect for those moments when you want to put something tasty on the table quickly. Experiment with your favourite cheese combinations and enjoy this simple but tasty treat. Enjoy!

This recipe was commissioned by [CookingQueens](#).