



Simple flatbread pizza



Ingredients

- 1 flatbread or naan bread
- 1.5 tablespoon of pesto
- 8 small tomatoes
- 100 gr grated cheese of your choice
- a few sprigs of basil

Fancy a delicious, quick pizza that you put on the table in no time? This flatbread pizza combines a crispy base with carefully selected toppings - ideal for those who love stylish enjoyment with pure flavours.

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.

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