

Vegan Creamed Coconut Pizza



Ingredients

- Creamed coconut
- Vegan cheese
- Roasted red and yellow peppers
- Lightly roasted chickpeas
- Cherry tomatoes
- Red onion
- **Post bake:** chopped spring onions & Avocado
- Doughball used: 210g Easy stretch doughball **(PDP/LA1048)**

Cooking instructions

For use in a stone oven – cook at approx. 310°C - 320°C, or higher for a woodburning oven.

Travel deck oven/Impinger – cook at approx. 240°C - 260°C for around 5 minutes.

Electric/Fan ovens – cook at 250°C - 280°C (or highest temperature that the oven goes to).
For best results, we recommend using a pizza stone.

For other ovens i.e. rational, Merrychef, please follow supplier recommendations.

Cooking times will vary dependant on the type of oven and toppings, but for most ovens, cook time will be around 5-6 minutes.