

BBQ JACKFRUIT



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

150g Tinned Jackfruit
(Drained then Shredded)

20g Smokey BBQ Sauce

65g Small Diced Red Onion

10g Kale

200ml Veg Oil

10g Vegan Cream

1 Tsp Garlic Paste

1 Tsp Chopped Herbs



METHOD

Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Drain the jackfruit from the tin and shred, add the BBQ sauce and mix, spread evenly on the pizza base, sprinkle with the diced red onions.

Bake until the dough crust has risen and gone golden brown.

Heat the veg oil to fry stage then add the kale and crisp up, remove and place on paper to drain.

Whisk the vegan cream until thick, add the garlic and herbs.

Dress the cooked pizza with a drizzle of the garlic cream and the crispy kale.