

DR. OETKER PROFESSIONAL

TOFU PIBIL





Serves:2

Oven Bake:220°c

INGREDIENTS

70g tofu, cubed

4 tsp pibil paste (tomatoes, orange & spices)

25g fresh pineapple pieces

Small handful of fresh coriander roughly torn







METHOD

- 1) Take the cubed tofu and coat with the pibil paste.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Scatter the tofu over the pizza base.
- 4) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.
- 5) Once out of the oven sprinkle over the pineapple and coriander.

RAW DOUGH PIZZA BASE