Beetroot and rosemary pizza with almond feta (vegan)

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Beetroot and rosemary pizza with almond feta (vegan)

(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js, fjs);}}(document,"script","twitter-wjs");

[Pin it](#)

(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
[Add to favorites](#)

Beetroot and rosemary pizza with almond feta (vegan)

Rate this recipe

3 people are cooking this   [Count me in](#)

Looking for vegan pizza recipes? Try this beetroot and rosemary pizza made with almond feta.

Ingredients (Makes 8 generous slices)

For the almond 'cheese'

Beetroot and rosemary pizza with almond feta (vegan)

- ½ cup blanched almonds
- • 1⁄8 cup fresh lemon juice
- • 1 tbsp olive oil
- ¾ tsp of salt
- ¼ cup of water

Pizza

- 2 large wholemeal Lebanese pita breads
- 4 tbsp tomato passata
- 4–6 cooked baby beetroots, thinly sliced
- 2 tbsp fresh rosemary leaves
- 1 cup fresh rocket, washed well and drained
- 1 lemon

METHOD

Make the almond feta the day before. Simply blend all the almond ingredients together in a high-powered food blender or food processor for a few minutes until they are smooth. This takes about five minutes.

Line a colander with muslin or cheesecloth and scrape the almond mixture onto the middle of the cloth. Bring the sides of the cloth up around the mixture and tie it firmly with an elastic band. Place the colander onto a bowl and place it into the fridge to drain overnight.

Once your 'cheese' has drained and you are ready to make your pizzas, preheat your oven to 180°C.

Lay your Lebanese breads onto oven trays. Top the bread with the passata. Evenly lay the beetroot slices on the passata and place the pizzas in the oven until the bread becomes crisp.
Sprinkle the almond cheese, rosemary and rocket on top. Squeeze a little fresh lemon juice onto the pizzas also just before you serve them.

Recipe and image from Mel B

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```