



Making your own Dutch quattro formaggi (4 cheeses) pizza



Ingredients

- 1 Henri Willig Green Pesto Cheese
- 1 Henri Willig Red Pesto Cheese
- 1 Henri Willig Herbs & Garlic cheese
- 1 Henri Willig Baby Gouda cheese
- 2 1 Cauliflower base pizza
- 6 6 tablespoons passata

Preparation method pizza quattro formaggi pizza

Are you longing for a tasty pizza quattro formaggi pizza? Our recipe combines the best of both worlds: a Dutch 4 cheeses pizza! With Henri Willig's delicious cheeses, you give a uniquely Dutch twist to this classic Italian dish.

Preparation

- 1: Grate all the cheeses with a coarse grater. Have as much cheese as you like on the pizza!
- 2: Bake the cauliflower pizza crust for 3 minutes at 220 degrees.
- 3: Then top the pizza with the tomato passata, all the cheeses and some tasty cherry tomatoes.
- 4: Bake for another 7-8 minutes, until the edges of the pizza are nicely golden brown.

Ready to make your own Dutch 4 cheese pizza?

This simple but delicious recipe is perfect if you want to enjoy flavourful cheeses on a pizza. With only 20 minutes of preparation time and the unique flavours of Henri Willig cheeses, success is guaranteed.