



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

To make this delicious Dutch style Quatro Formaggi Pizza, here is the recipe in which we have used only Dutch Henri Willig cheese.

Preparation:

- Grate all the cheeses with a coarse grater. Take as much cheese as you like on the pizza!

(This is about 25 grams per type of cheese)

- Bake the cauliflower pizza base for 3 minutes at 220 degrees.

- Then top the pizza with the tomato passata, all the cheeses and some yummy cherry tomatoes.

- Bake for another 7-8 minutes, until the edges of the pizza are nicely golden brown.

Enjoy your meal!