





VEGAN FLATBREAD MET PIKANTE SAUS



Ingredients for Persons

1 big vegan flatbread

2 tablespoons tahini

0,50 Elvea Pizza Arrabiata

3 cloves garlic

400 g tomatoes and cherry tomatoes

2 tablespoons pine nuts2 tablespoons fresh basil

salt pepper

Preparation

Spread the tahini, arrabiata and garlic over the bread.

Add salt and pepper.

Arrange the slices of fresh tomato on the flatbread.

Sprinkle with pine nuts.

Put in a 250° C oven for 15-20 minutes

Garnish with fresh herbs: spicy, saucy and vegan

enjoy!

