





## **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!

