

Chocolate Pizza

READY IN



45 min.

SERVINGS



6

CALORIES



373 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 tablespoons butter melted ()
- 0.3 cup nutella (such as Nutella)
- 2 tablespoons hazelnuts toasted chopped
- 6 servings pizza dough
- 0.5 cup bittersweet chocolate chopped
- 2 tablespoons chocolate white chopped (such as Lindt or Perugina)

Equipment

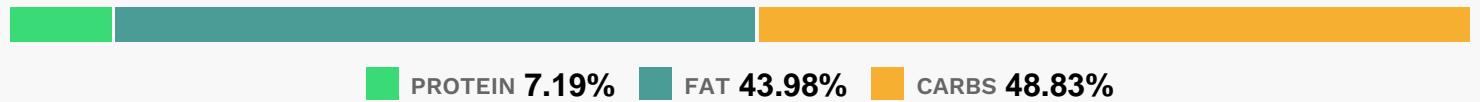
- baking sheet

oven

Directions

- Preheat oven to 450°F. Line large baking sheet with parchment.
- Roll out dough on lightly floured surface to 11-inch round.
- Transfer dough to prepared sheet. Make indentations all over dough with fingertips.
- Brush melted butter over.
- Bake until pale golden, about 20 minutes.
- Smooth chocolate-hazelnut spread over hot crust.
- Sprinkle chopped bittersweet chocolate and white chocolate over.
- Bake until chocolate begins to melt, about 2 minutes.
- Sprinkle chopped hazelnuts over, cut into wedges, and serve.

Nutrition Facts



Properties

Glycemic Index:27.39, Glycemic Load:4.16, Inflammation Score:-2, Nutrition Score:5.705652150123%

Flavonoids

Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 372.99kcal (18.65%), Fat: 18.46g (28.4%), Saturated Fat: 10.71g (66.91%), Carbohydrates: 46.11g (15.37%), Net Carbohydrates: 43.08g (15.67%), Sugar: 18.69g (20.77%), Cholesterol: 11.94mg (3.98%), Sodium: 453.14mg (19.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13.42mg (4.47%), Protein: 6.79g (13.57%), Manganese: 0.51mg (25.4%), Iron: 3.18mg (17.65%), Copper: 0.3mg (15.05%), Fiber: 3.03g (12.12%), Magnesium: 39.78mg (9.95%), Vitamin E: 1.36mg (9.08%), Phosphorus: 76.38mg (7.64%), Potassium: 171.45mg (4.9%), Zinc: 0.64mg (4.28%), Calcium: 37.27mg (3.73%), Selenium: 2.02µg (2.89%), Vitamin B2: 0.05mg (2.8%), Vitamin B1: 0.04mg (2.67%), Vitamin A: 126.43IU (2.53%), Vitamin K: 2.54µg (2.42%), Vitamin B6: 0.04mg (1.84%), Vitamin B12: 0.1µg

(1.59%), Vitamin B5: 0.15mg (1.54%), Folate: 6µg (1.5%), Vitamin B3: 0.27mg (1.37%)