



## Pizzette with Goat Cheese and Ricotta

READY IN



45 min.

SERVINGS



30

CALORIES



169 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 12 ounces and orange cherry tomatoes red yellow halved
- 2 tablespoons basil fresh finely chopped
- 4 ounces goat cheese fresh soft
- 3 tablespoons olive oil divided
- 30 servings pizza dough
- 0.3 cup ricotta cheese

### Equipment

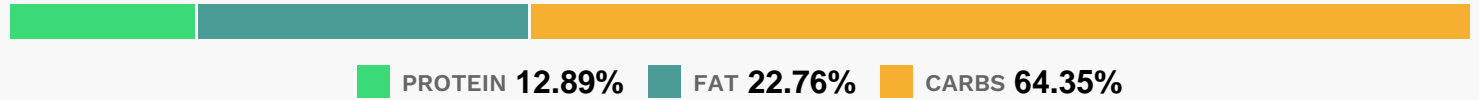
- bowl

- baking sheet
- oven
- cookie cutter

## Directions

- Mix goat cheese, ricotta cheese, 1 tablespoon olive oil, basil, and lemon peel in small bowl. Season with salt and pepper. DO AHEAD Can be prepared 1 day ahead. Cover and chill.
- Preheat oven to 475°F. Line 2 baking sheets with parchment.
- Roll out dough on lightly floured surface to 18-inch round. Using 2 1/4-inch-diameter cookie cutter, cut out 30 rounds. Divide rounds between prepared baking sheets.
- Brush with 2 tablespoons olive oil, then sprinkle with salt and pepper.
- Bake pizzette until golden, about 11 minutes. Cool slightly.
- Spread cheese mixture over each. Top each with 3 or 4 cherry tomato halves.

## Nutrition Facts



## Properties

Glycemic Index:3.23, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:1.5743478050698%

## Nutrients (% of daily need)

Calories: 169.21kcal (8.46%), Fat: 4.34g (6.68%), Saturated Fat: 1.41g (8.84%), Carbohydrates: 27.64g (9.21%), Net Carbohydrates: 26.68g (9.7%), Sugar: 3.58g (3.97%), Cholesterol: 3.14mg (1.05%), Sodium: 433.13mg (18.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.54g (11.07%), Iron: 1.69mg (9.37%), Vitamin A: 227.99IU (4.56%), Fiber: 0.96g (3.84%), Vitamin C: 1.84mg (2.23%), Copper: 0.04mg (1.79%), Phosphorus: 17.39mg (1.74%), Vitamin E: 0.21mg (1.42%), Vitamin K: 1.49µg (1.42%), Vitamin B2: 0.02mg (1.39%), Calcium: 11.81mg (1.18%), Folate: 4.16µg (1.04%)