



Potato & taleggio pizza

READY IN



25 min.

SERVINGS



4

CALORIES



453 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 280 g pack bread and pizza base mix white
- ☐ 300 g baby potatoes
- ☐ 4 spring onion
- ☐ 175 g taleggio cheese
- ☐ 100 g lardon smoked
- ☐ 100 g lardon smoked

Equipment

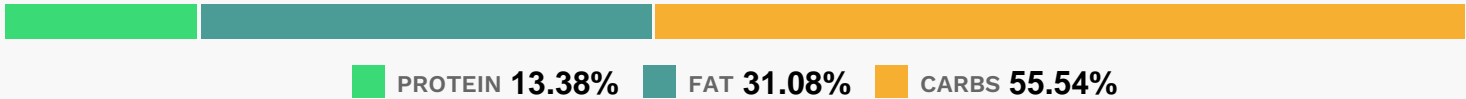
- ☐ baking sheet

☐ oven

Directions

- ☐ Make up the dough following the pack instructions.
- ☐ Roll out thinly to make a rectangle about 30 x 40cm, then transfer to a well oiled baking sheet. Cover with cling film and leave to rise for 20 mins. Preheat the oven to 220C/fan 200C/gas 7. Slice the potatoes thinly and boil in salted water, or steam, until just tender, about 3–4 mins, then drain well and pat dry. Shred the spring onions. Thinly slice the cheese.
- ☐ Spread the potatoes over the pizza dough and drizzle with a little olive oil. Scatter over the onions, cheese and lardons.
- ☐ Bake for 15–20 mins, until the topping is crisp and golden.
- ☐ Cut into squares to serve.

Nutrition Facts



Properties

Glycemic Index:28.94, Glycemic Load:9.77, Inflammation Score:-6, Nutrition Score:11.146086958439%

Flavonoids

Kaempferol: 0.76mg, Kaempferol: 0.76mg, Kaempferol: 0.76mg, Kaempferol: 0.76mg Quercetin: 1.81mg, Quercetin: 1.81mg, Quercetin: 1.81mg, Quercetin: 1.81mg

Nutrients (% of daily need)

Calories: 452.71kcal (22.64%), Fat: 15.79g (24.29%), Saturated Fat: 9.73g (60.79%), Carbohydrates: 63.47g (21.16%), Net Carbohydrates: 60.18g (21.88%), Sugar: 2.75g (3.06%), Cholesterol: 34.56mg (11.52%), Sodium: 1054.93mg (45.87%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 15.29g (30.58%), Iron: 16.16mg (89.79%), Calcium: 253.89mg (25.39%), Vitamin K: 26.26µg (25.01%), Vitamin C: 17.03mg (20.64%), Vitamin A: 974.27IU (19.49%), Fiber: 3.29g (13.17%), Vitamin B6: 0.23mg (11.43%), Potassium: 348.87mg (9.97%), Manganese: 0.13mg (6.7%), Folate: 19.68µg (4.92%), Magnesium: 19.65mg (4.91%), Phosphorus: 47.19mg (4.72%), Copper: 0.09mg (4.55%), Vitamin B1: 0.07mg (4.44%), Vitamin B3: 0.85mg (4.27%), Vitamin B5: 0.23mg (2.31%), Vitamin B2: 0.03mg (1.98%), Zinc: 0.26mg (1.76%)