



# Pizza verde

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

A special fully plant-based pizza made with a creamy bean and spinach sauce, artichokes, rocket and cherry tomatoes – light, balanced and full of flavour.

## Starter (poolish)

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200 ml water  
1 tsp sugar  
5 g yeast, crumbled  
200 g Manitoba flour (type 0)

## Main dough

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225 ml cold water  
500 g Manitoba flour (type 0)  
20 g fleur de sel  
50 ml cold water

## Sauce

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1 tbsp olive oil  
1 shallot, finely chopped  
1 clove of garlic, finely chopped  
100 ml vegetable bouillon  
100 g cannellini beans (tinned), rinsed, drained





100 g frozen spinach, coarsely chopped  
1 tbsp vegan pesto verde  
1 tsp fleur de sel  
Some lemon juice  
Some pepper

## Topping and baking

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Some Manitoba flour for  
shaping  
200 g pickled artichokes, drained, quartered  
50 g pitted green olives, halved  
50 g rocket  
100 g cherry tomatoes, halved  
Some fleur de sel  
Some pepper  
1 lemon, grated zest  
Some olive oil

## Additional information

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