

## Pupperonie Pizza





## Ingredients

- 300g flour (Buckwheat, wholewheat or Coconut)
- 200ml coconut milk or chicken broth
- I tsp parsley I tsp oregano
- 1 tsp basil 1 egg

## Method

- 1. Preheat your oven to 200°C.
- 2. Mix dry ingredients in a bowl (flour, oregano, parsley, & basil).
- 3. In separate bowl, mix wet ingredients (egg & milk/broth)
- 4. Make a well in the middle of the dry mix. Slowly add the wet ingredients. Mix the dough together until it's a little sticky.
- 5. Flour surface. Roll a flat circle out of the dough and pop it on the baking tray. Add more flour if required.
- 6. Grease a baking tray with coconut oil.
- 7. Bake for 10-15 mins, cover with your selected toppings
- 8. Bake for another 10-15 mins. (The base should turn light brown on the edges).

Toppings >>











## Topping Ideas

Base sauce: Mashed sweet potato





To Cheese or not to cheese?

If your pooch is okay with dairy, sprinkle a very small amount of low-fat cheese like mozzarella on the base.

Meat Toppings

Lean ground beef, chicken breast, turkey, ham, pepperoni and/or some crumbled cooked bacon.

Veggie Toppings

Shredded carrots spinach, cauliflower, peas, broccoli and green beans

Dessert Pizza (no further baking required)!

Base it with yoghurt or peanut butter (no xylitol).

Top with assorted safe fruits like sliced apples, bananas, strawberries, blueberries, pineapples etc. (Fruit to be served in moderation, it contains high sugar content and it is not healthy in large amounts).







