

Vegan Chickpea Pizza:

Recipe given to us from Booths

[booths.co.uk](https://www.booths.co.uk)



Ingredients

- 2x400g tins chickpeas
- 100g plain flour
- 1tsp baking powder
- 1tbsp dried thyme
- 1/2tsp salt
- 1/2tsp pepper

For the Topping

- 150g onion marmalade
- 6 figs, sliced
- 1tbsp hazelnuts
- A handful of rocket leaves

Instructions

1. Pre-heat the oven to 180°C (fan) / 200°C / 400°F / gas mark 6 and line a large baking tray with baking paper.
2. Drain the chickpeas reserving 4 tablespoons of liquid from the tins. Place into a food processor and add the remaining ingredients for the base. Blitz until smooth.
3. Tip the mix onto the lined baking tray and spread evenly to create a circle approximately 30 cm in diameter. Bake in a pre-heated oven for 25-30 minutes.
4. Once baked, spoon over the onion marmalade and return to the oven for 5 minutes.
5. Remove and garnish with sliced figs, a scattering of chopped hazelnuts and rocket leaves. Slice and enjoy!

Chef's Tip

To make this recipe gluten-free swap the plain flour for gluten-free flour and check your baking powder is also gluten-free. You could also add classic vegan pizza toppings to the chickpea base if you wish, such as a tomato sauce and vegan cheese. Simply add these at step 4 instead of the chutney.