

Bouquet of Roses Beet & Radish Salad Pizza

Ingredients

For the Quick Pickled Beets

- 1 large beet, or a few smaller beets
- 1 cup water
- 1 cup apple cider vinegar
- 1 tbsp. salt
- 1 tbsp. agave nectar

For the Salted Radishes

- 4-5 small radishes
- 2 tsp. table salt

For the Caramelized Onions

- 1 large onion
- 1 tbsp. olive oil

For the Spinach Pesto

- 2 cups packed spinach
- 2 cloves of garlic
- ¼ cup cashews
- ¼ cup olive oil
- 2 tsp. lemon juice
- Salt and pepper, to taste

For the Raspberry Beet Dressing

- 1/3 cup raspberries (frozen is fine)
- ¼ cup brine from pickled beets (see above)
- 2 tbsp. olive oil
- 1 tsp. agave nectar

Remaining Ingredients:

- 1 pizza crust, homemade or store bought (I used [this buckwheat crust](#))
- 1 tsp. olive oil
- Radish sprouts
- ¼ cup sunflower seeds, toasted



Steps

1. **Quick Pickle the Beets.** Slice the beets into thin slices, about 1.5mm thick, using a mandolin if possible. Place in a large mason jar and set aside. Combine the water, vinegar, salt and sugar for the beets in a small saucepan and bring to a boil, stirring until the salt and sugar have dissolved. Pour over the beets, and set aside for at least 30 minutes (although you may leave them longer).

2. **Prepare the Salted Radishes.** Slice the radishes into thin slices, about 1.5mm thick, using a mandolin if possible. Combine with the salt, and toss well, before placing on a plate lined with a paper towel. Let sit for at least 30 minutes (although you may leave them longer). Before adding to the pizza, rinse well to remove all excess salt.

3. **Caramelize Onions.** Chop the onion into large half-moons, and add to a skillet along with the oil. Cook slowly, on a low or medium-low heat, stirring frequently, until they have turned a caramel color.

4. **Make the Pesto and Dressing.** Add all the ingredients for the pesto to a blender or food processor and blend until smooth. Taste and adjust the flavors if necessary. Combine all the ingredients for the raspberry dressing (including some of the liquid used in pickling the beets) in a large mason jar and shake well. Break up any large chunks of raspberry that remain.

5. **Bake the Crust.** Preheat the oven to 375°F (190°C). Stretch your pizza dough to fit a 13-inch pan, and brush a little oil over the crust. Bake for 15-20 minutes, until the crust is crisp.

6. **Assemble the Pizza.** Let the crust cool a little before spooning the pesto over the pizza and using the back of a spoon to distribute evenly. Next add the caramelized onions and sunflower seeds. Drain the beets and rinse and pat dry the radishes. To create the rose bouquet effect, fold or crinkle the beets and radishes, leaning them on each other and placing them around the crust to create a three-dimensional, folded topping. Garnish with radish sprouts and serve with the raspberry dressing.