

bianca pizza

1 package Silken tofu (extra firm)  
1 package Wildwood super firm tofu  
1/2 cup water  
4 onion bouillon cubes  
1 red onion, sliced thinly  
1 garlic bulb  
1 package fresh basil  
olive oil  
¼ cup white port  
salt and pepper

slice the wildwood tofu into cutlets. in a skillet, add 2 tbsp olive oil. add the cutlets to the oil and fry up until golden brown. add salt and pepper to taste. set aside to cool to room temperature.

in a small saucepan, bring your 1/2 cup water to a boil. add your onion bouillon cubes. stir until the cubes have dissolved. in a food processor, add your silken tofu. blend until smooth, then slowly add the onion bouillon mixture and white port. blend until smooth, then transfer to a small saucepan.

heat the cream sauce on low heat while preparing the other ingredients. add salt and pepper to taste. feel free to add herbs if you would like, such as chives or oregano.

put your crust into the preheated 400 degree oven to begin cooking. you want to cook it 90% as you will add your toppings at the very end and put back into the oven again for 6-8 minutes.

to roast your garlic, slice off the top of the garlic bulb, exposing the cloves. pour 1 tbsp olive oil and make sure the entire bulb is covered so it doesn't burn. put into oven until golden brown, approximately 15-20 minutes. remove and with your thumbs, pop each clove out. they should come out easily with a small push. once the tofu has cooled, slice the cutlets into long strips.

Layer onto your crust 1 tbsp olive oil, tofu slices, fresh basil leaves, roasted garlic cloves, red onion slices. now, put into oven for another 6-8 minutes. remove and add cream sauce to the top. smother as much or as little as you like. Enjoy!