Hot Honey Cottage Cheese Pizza Bowl

EASY • 25 MINS

You've got to try this viral cottage cheese pizza bowl (but with a Capilano Hot Chilli Honey twist). Spicy, sweet, cheesy, and packed with pizza flavour... this combo by @carashomekitchen is unreal. Serve with some warm garlic bread or eat straight from the bowl.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	15 mins	1-2

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- ½ cup cottage cheese
- ¼ cup pizza or pasta sauce
- 2 tbsp grated Parmesan
- ¼ tsp oregano
- ¼ tsp garlic powder
- Capilano Hot Chilli Honey
- ⅓ cup grated mozzarella (topping)
- 6 slices chorizo or salami (topping)

Method

1. Preheat your oven to 200°C
2. In a small oven-safe dish, stir together the cottage cheese, pizza or pasta sauce, seasoning, and Parmesan cheese
3. Top with mozzarella cheese, then salami
4. Bake for 10–15 minutes, or until the cheese is melted and golden
5. Finish with a generous drizzle of Capilano Hot Chilli Honey for the perfect sweet and spicy kick
6. Serve with warm garlic bread, or enjoy straight out of the dish

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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