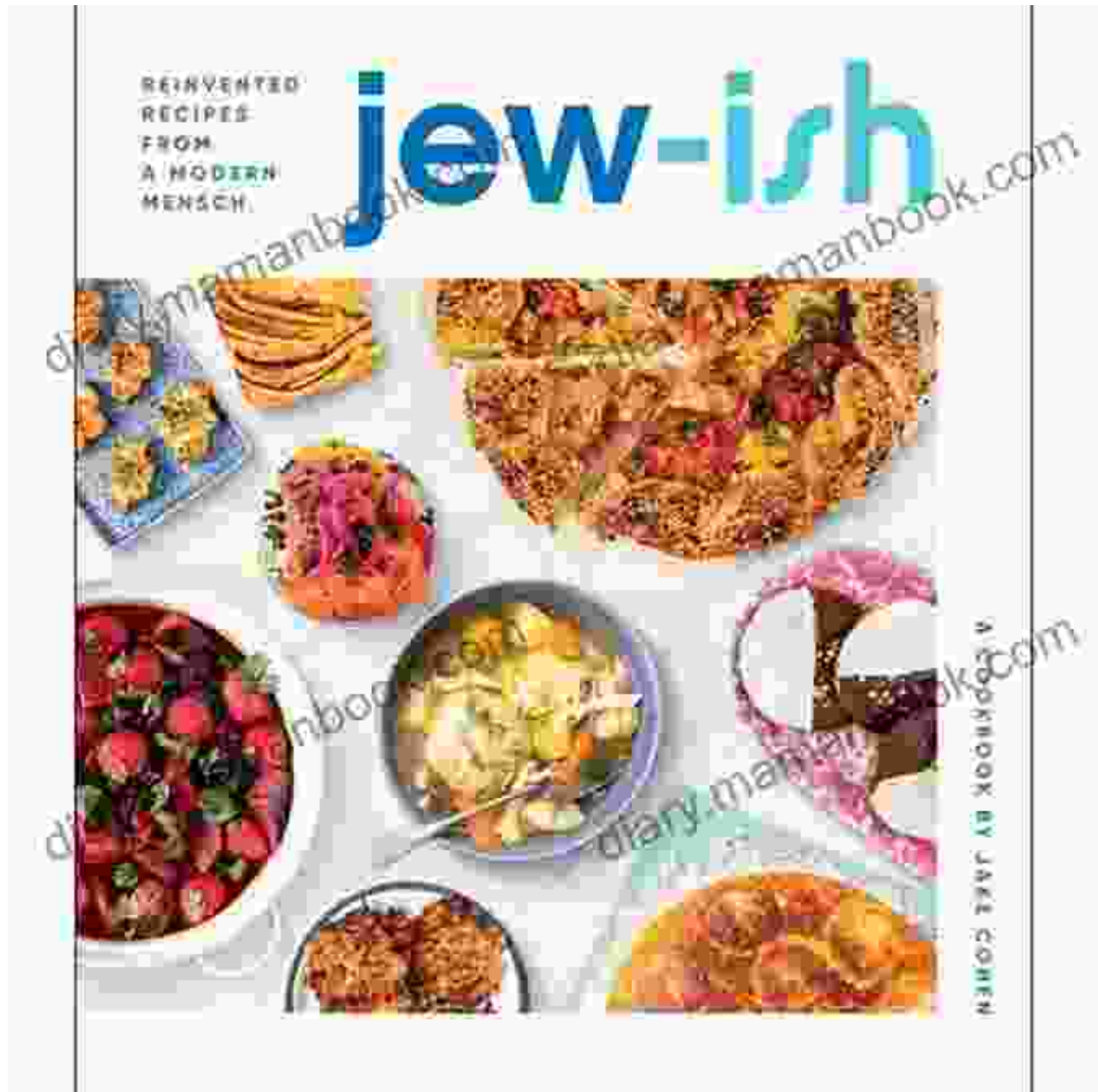


Reinvented Recipes From Modern Mensch: Blending Tradition and Innovation



Modern Mensch is a culinary project dedicated to reinventing classic recipes with a modern twist. The team behind Modern Mensch believes

that food should be both delicious and nutritious, and they strive to create recipes that are accessible to everyone.



Jew-ish: A Cookbook: Reinvented Recipes from a Modern Mensch by Jake Cohen

★ ★ ★ ★ ☆ 4.7 out of 5

Language : English
File size : 141143 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 389 pages



Modern Mensch has a wide variety of recipes on their website, from appetizers to desserts. Some of their most popular recipes include:

- Cauliflower Crust Pizza
- Vegan Chocolate Chip Cookies
- Sheet Pan Chicken and Vegetables
- One-Pot Pasta with Sausage and Kale
- No-Bake Granola Bars

Modern Mensch also offers a variety of cooking classes and workshops. These classes are a great way to learn how to cook new recipes and meet other people who are passionate about food.

If you're looking for delicious and nutritious recipes that are easy to follow, then Modern Mensch is the perfect resource for you. Their website is full of recipes that will inspire you to cook more often and eat healthier.

Cauliflower Crust Pizza

- 1 head of cauliflower, chopped
- 1 egg
- 1/2 cup almond flour
- 1/4 cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- Pizza sauce of your choice
- Toppings of your choice

1. Preheat oven to 425 degrees Fahrenheit.
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine the cauliflower, egg, almond flour, Parmesan cheese, Italian seasoning, salt, and pepper. Mix well.
4. Spread the cauliflower mixture evenly onto the prepared baking sheet.
5. Bake for 15-20 minutes, or until the crust is golden brown and crispy.
6. Remove from oven and let cool slightly.
7. Spread pizza sauce over the crust and add your favorite toppings.
8. Bake for an additional 10-15 minutes, or until the cheese is melted and bubbly.

9. Let cool for a few minutes before slicing and serving.



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