

Nel's Triple-Layer "My United States of Whatever" Vegan Supreme Pizza

Gluten-Free Crust

- Gluten-free pizza crust or homemade gluten-free dough
- Olive oil
- Italian herbs
- Garlic

Layer 1 — Creamy White

- Vegan mozzarella
- Vegan ricotta
- Roasted garlic
- Roasted onions
- Vegan Parmesan
- Olive oil
- Black pepper
- Cheese should separate each layer~

Layer 2 — Pesto

- Vegan basil pesto
- Fresh basil
- Vegan mozzarella
- Cherry tomatoes
- Spinach

Layer 3 — Margherita Supreme

- Tomato pizza sauce
- Vegan mozzarella
- Fresh tomato slices
- Fresh basil
- Mushrooms
- Bell peppers
- Black olives
- Red onion
- Vegan sausage and plant-based pepperoni
- Add any spices you like.

Crown — Crispy Onion Rings

- Gluten-free onion rings
- Arrange them over the pizza

Assembly

1. Prepare the **gluten-free crust** and partially bake it so it can support the toppings.
2. Spread the **white layer** over the crust.
3. Add the **pesto layer** on top.
4. Add the **Margherita supreme layer**.
5. Bake until the crust is crisp and the vegan cheese is melted.
6. Finish with fresh basil and cracked pepper

The fun part is that when you cut into it, you get **three distinct flavor layers**: creamy garlic → fresh basil pesto → classic tomato Margherita/supreme, with the onion rings giving it a crunchy finish.