

Scrocchiarella®

MUSHROOM & MASCARPONE PIZZA AI FUNGHI



Prep:

5 minutes

Cook:

Oven temp: 230°C



Serves:

6-8

Ingredients:

- Scrocchiarella Classica 38x28cm
- Porcini mushroom sauce
- Buffalo Mozzarella
- Mascarpone
- Mushroom
- Truffle Pesto/ Truffle Oil
- Flat leaf parsley leaves



Method:

1. Preheat Oven to 230°C
2. Bake base from frozen for 2 mins
3. Spread porcini mushroom sauce across the base
4. Add sliced buffalo mozzarella
5. Add teaspoons of mascarpone
6. Add pre-cooked mushrooms slices soaked in Truffle Oil
7. Bake for 4 minutes until mozzarella is melted
8. Garnish with chopped parsley

Get Creative! We have finished our Pizza like this, show us how you present to your customers, share us your creations, tag us on our social media accounts:

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BEST SERVED HOT



Freezer to
customer in
under 10
minutes!