

# Scrocchiarella®

## THE ULTIMATE ITALIAN MEAT FEAST



Prep:

5 minutes

Cook:

Oven temp: 230°C



Serves:

8-10

Ingredients:

- Scrocchiarella Classica 55x25cm
- Pulped Tomatoes
- Burrata
- Italian Salami
- Parma Ham
- Chopped Black Olives
- Basil Leaves



Method:

1. Preheat Oven to 230°C
2. Whisk Burrata to a paste
3. Bake base from frozen for 2 mins
4. Spread pulped tomatoes across pizza
5. Bake for 4 minutes
6. Add burrata
7. Add 1 or 2 pieces of meat per portion to serve
8. Sprinkle chopped black olives and basil leaves


**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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SHARING PLATTER



  
There is 80% water  
in our dough,  
whereas traditional  
pizza dough is  
around 55-60%...