

THE ULTIMATE ITALIAN MEAT FEAST



COOK: Oven temp: 230°C

Serves:

8-10

Ingredients:

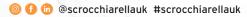
- Scrochiarellà Classica 55x25cm
- Pulped Tomatoes
- Burrata
- Italian Salami
- Parma Ham
- Chopped Black Olives
- Basil Leaves



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:







SHARING PLATTER



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

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