

## THE ULTIMATE ITALIAN MEAT FEAST



COOK: Oven temp: 230°C

Serves:

8-10

## Ingredients:

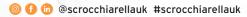
- Scrochiarellà Classica 55x25cm
- Pulped Tomatoes
- Burrata
- Italian Salami
- Parma Ham
- Chopped Black Olives
- Basil Leaves



## 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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