



Geschmack & Technologie

Pizza Salami

Recipe number:

ER2500828

Raw material:

300 g Pizza dough
100 g Salami
80 g Gouda, grated

Spices & processing aids:

100 g Pizzasauce pomodoro
3 g Pizza

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Processing sequence:

Spread the tomato sauce Pomodoro on the pizza dough and then top with cheese and salami.

Bake in a pizza oven at +430 °C for 2.5 minutes.

Bake in the oven at +240 °C top and bottom heat for approx. 10 minutes.

After baking, sprinkle the pizza with the pizza spice mix.

Ingredients:

Pizzateig (WHEAT FLOUR, water, vegetable oil, raising agent (E 500 sodium carbonates, E 450 diphosphate), salt, ethanol, LACTOSE, SKIMMED MILK POWDER, stabilizer: E 412 guar gum, Emulgatoren (E 472 Mono- und Diacetylweinsäureester von Mono- und Diglyceriden von Speisefettsäuren, Rapslecithin), acidity regulator: calcium phosphates, yeast, WHEAT STARCH), Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), tomatoes, water, tomato purée, extra virgin olive oil, herbs, modified starch, sugar, sea salt, Salami (pork meat, iodized table salt, spices, dextrose, glucose syrup, antioxidant: E 301 Natriumascorbat; Konservierungsstoff: E 250 Natriumnitrit; Buchenholzrauch), spices, thickening agent: E 415 xanthan gum, salt, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), natural flavourings, acid: E 330 citric acid

Nutrition declaration:

energy value	1.149kJ
energy value	275kcal
fat	15,2g
saturates	5,3g
carbohydrate	23,9g
sugar	2,3g
polyols	0,0g
protein	10,0g
sodium	0,6g
salt	1,5g

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