



Geschmack & Technologie

Pizza Spianata

Recipe number:
ER2500829

Raw material:

300 g Pizza dough
80 g Gouda, grated
100 g Spianata Calabrese
40 g Green olives without pits

Spices & processing aids:

100 g Pizzasauce pomodoro 4698200

Processing sequence:

Spread the tomato sauce Pomodoro on the pizza dough, then top with cheese, Spianata Calabrese and olives.

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

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

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), Spianata Calabrese (pork meat, salt, Gewürze und Kräuter, dextrose, sucrose, antioxidant: E301, preservative: E252, E250), Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), tomatoes, Oliven grün ohne Stein, Dittmann (olive, water, salt, Säurungsmittel: lactic acid), water, tomato purée, extra virgin olive oil, modified starch, sugar, sea salt, spices, herbs, 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	1.099kJ
energy value	263kcal
fat	14,5g
saturates	4,9g
carbohydrate	22,1g
sugar	1,7g
polyols	0,0g
protein	10,1g
sodium	0,6g
salt	1,1g

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