



Geschmack & Technologie

Pizza Prosciutto

Recipe number:

ER2500830

Raw material:

300 g Pizza dough
80 g Gouda, grated
50 g Champignons, fresh, sliced
100 g Ham, slices

Spices & processing aids:

100 g Pizzasauce pomodoro

4698200

Processing sequence:

Spread the tomato sauce Pomodoro on the pizza dough, then top with cheese, sliced mushrooms and prosciutto.

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), boiled ham (pork meat, water, salt, dextrose, water, stabilizer: E 450 diphosphate, glucose syrup, antioxidant: E 301 sodium ascorbate, spice extracts), Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), button mushrooms, tomatoes, 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	929kJ
energy value	222kcal
fat	10,3g
saturates	3,3g
carbohydrate	21,8g
sugar	1,8g
polyols	0,0g
protein	9,8g
sodium	0,3g
salt	0,8g

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