

Pizza Proscuitto Crudo with arugula

Recipe number:

ER2500832

Raw material:

300 g Pizza dough

60 g Gouda, grated

20 g arugula

60 g cherry tomatoes

20 g Parmesan cheese

60 g Proscuitto crudo

Spices & processing aids:

100 g Pizzasauce pomodoro

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Processing sequence:

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

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.

After baking, top with cherry tomatoes, arugula, pine nuts and flaked Parmesan.

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), vegetable (vegetable, tomatoes), GOUDA (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), Parmaschinken (pork meat, Salz.), water, rocket (rocket), Parmesankäse (MILK, salt, rennet, preservative: Lysozym (contains HEN' S EGG).), 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	986kJ
energy value	236kcal
fat	11,8g
saturates	3,9g
carbohydrate	22,3g
sugar	1,9g
polyols	0,0g
protein	9,3g
sodium	0,5g
salt	1,2g

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