

Pizza BBQ Pulled Pork

Recipe number:

ER2500833

Raw material:

300 g Pizza dough 100 g Pulled Pork

50 g Bell pepper red, fresh 50 g Red onions, fresh

Spices & processing aids:

100 g Pizzasauce pomodoro 100 g BBQ-Dip 4698200 1001050

Processing sequence:

Spread the tomato sauce Pomodoro on the pizza dough, then top with pulled pork, diced red peppers and sliced red onions.

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, drizzle the pizza with BBQ sauce.

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 (tomatoes, paprika, onions), Pulled Pork (94% pork meat, water, iodized table salt (salt, potassium iodate), spices, spice extracts, Stabilisatoren: E450 / E451. Das Produkt kann Spuren von SENF und SELLERIE enthalten.), water, tomato purée, sugar, brandy vinegar, modified starch, extra virgin olive oil, salt, sea salt, colouring agent: E 150c ammonia caramel, spices, table mustard (water, MUSTARD SEED, brandy vinegar, salt, spices), smoke flavouring, yeast extract, herbs, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), natural flavourings, acid: E 330 citric acid

Nutrition declaration:

802kJ
191kcal
6,6g
1,2g
26,6g
7,8g
0,0g
5,5g
0,5g
1,1g

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