



**Geschmack & Technologie**

## Pizza bianco with truffles

### Recipe number:

ER2500883

### Raw material:

300 g Pizza dough  
100 g Mozzarella slices

### Spices & processing aids:

100 g	Pizzasauce bianco	4698100
15 g	Trüffel 4x4 mm (Tuber aestivum)	4234600
	100 g ATG	
5 g	Truffelolie	1458101

### Processing sequence:

Spread the white sauce on the pizza dough and top with truffle cubes and mozzarella.

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 truffle oil.

### 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), Mozzarella (MILK, salt, rennet substitute, lactic acid cultures, acid: E 330 citric acid), RICOTTA, water, rapeseed oil, summer truffle, truffle oil (extra virgin olive oil, flavourings, spring truffle), brandy vinegar, salt, MILK PROTEIN, dextrose, modified starch, spices, LACTOSE, natural flavourings, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), thickening agent: E 415 xanthan gum, herbs

### Nutrition declaration:

energy value	1.181kJ
energy value	283kcal
fat	16,3g
saturates	4,6g
carbohydrate	25,4g
sugar	1,6g
polyols	0,0g
protein	7,9g
sodium	0,3g
salt	0,8g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.