

Pizza bianco with Pancetta

Recipe number:

ER2500884

Raw material:

300 g Pizza dough 80 g Pancetta

Spices & processing aids:

100 g Pizzasauce bianco 4698100 15 g Honig-Spezial halal 069800 3 g Thymian gerebelt VLOG 735000 81602801 halal

Processing sequence:

Spread the white sauce over the pizza dough and top with pancetta.

Bake in a pizza oven at 430 $^{\circ}$ C for 2.5 minutes. Bake in an oven at 240 $^{\circ}$ C top and bottom heat for approx. 10 minutes.

After baking, drizzle with honey and sprinkle with thyme.

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), Pancetta (pork belly (ohne Knochen, ohne Schwarte, ohne Knorpel), salt, dextrose, flavouring substances, spices, antioxidant: sodium ascorbate (E301), preservative: potassium nitrate (E252), sodium nitrite (E250)), RICOTTA, water, rapeseed oil, blossom honey, thyme, brandy vinegar, salt, MILK PROTEIN, dextrose, modified starch, spices, LACTOSE, natural flavourings, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), thickening agent: E 415 xanthan gum, herbs

Nutrition declaration:

energy value	1.346kJ
energy value	323kcal
fat	19,3g
saturates	4,4g
carbohydrate	28,8g
sugar	3,6g
polyols	0,0g
protein	7,6g
sodium	0,6g
salt	1,5g

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