



Geschmack & Technologie

Pizza bianco with Salsiccia

Recipe number:
ER2500887

Raw material:

300 g Pizza dough
80 g Salsiccia Salami
50 g porcini

Spices & processing aids:

100 g Pizzasauce bianco
3 g Thymian gerebelt VLOG
81602801 halal

4698100
735000

Processing sequence:

Spread the white sauce over the pizza dough and top with sausage and porcini mushrooms.

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.

Sprinkle with thyme after baking.

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), raw sausage (pork meat (95%), sea salt, spices, dextrose, sugar, natürliche Aromen, antioxidant: sodium ascorbate, preservatives: potassium nitrate, Natriumnitrit. 100g Salami aus 148g Schweinefleisch), RICOTTA, water, rapeseed oil, thyme, 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, porcini (porcini)

Nutrition declaration:

energy value	1.168kJ
energy value	280kcal
fat	15,7g
saturates	3,6g
carbohydrate	24,8g
sugar	1,2g
polyols	0,0g
protein	8,9g
sodium	0,6g
salt	1,4g

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