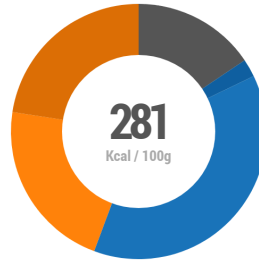


# Garlic, mozzarella, tear and share pizza with spiced ranch dressing dip

Pizza/share

OVERVIEW ...



CALORIES:

40.1% Carbs

15.6% Protein

44.3% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

133883 La Boulangerie Pizza Doughball made with Sourdough..

SOURDOUGH PIZZA PUCK

**BRAKES** **310g**

**1x Each**

*unchanged*

149911 Granarolo Grated Parmigiano Reggiano..

GRATED PARMIGIANO REGGIANO

**BRAKES** **40g**

**0.04x Each**

*unchanged*

134331 Buffalo Mozzarella..

BUFFALO MOZZARELLA

**BRAKES** **125g**

**1x Each**

*unchanged*

113880 Premium Large Chives Bunch..

CHIVES

**BRAKES** **2g**

**0.02x Each**

*N/A*

85288 Brakes Crushed Chillies.. - BRAKES

CRUSHED CHILLIES BRAKES

**BRAKES** **0.5g**

**0x Each**

*N/A*

27699 Green Valley Dairy Crème Fraîche.. - BRAKES

27699 CRÈME FRAÎCHE

**BRAKES** **15g**

**0.01x Each**

*unchanged*

145938 Sysco Classic Polenta.. - BRAKES

145938 POLENTA

**BRAKES** **15g**

**Infinityx Each**

*unchanged*

136396 Brakes Garlic Butter (24 May 2023).. - BRAKES

136396 GARLIC BUTTER

BRAKES 15g

0.02x Each

unchanged

150624 Lion Ranch Dressing.. - BRAKES

150624 RANCH DRESSING

BRAKES 30g

0.03 x Each

unchanged

PRODUCTS / PACK SIZES ...

1 Serving



553g / 1570kcal

# 1.0

COOKING INSTRUCTIONS & NOTES

METHOD

**Preparation:**

Defrost & prove the pizza puck as per packaging guidelines  
Set oven to required temperature  
Finely chop the chives

**Method:**

1. Dust your bench with the polenta.
2. Roll or pin the dough out to around 12 inches and slide onto a pizza paddle
3. Place torn pieces of mozzarella around the edges of the pizza dough and tightly encase to form the stuffed crust.
4. Place chunks of the garlic butter over the dough and sprinkle on grated parmesan
5. Place into a hot oven and cook until the dough is crisp and slightly charred and the topping is golden & bubbling
6. Whilst the pizza is cooking make up the dressing dip by mixing the creme fraiche with the ranch dressing
7. Stir in the chives and crushed chillies and spoon into a suitable dip pot
8. Place the pizza alongside the dip - serve