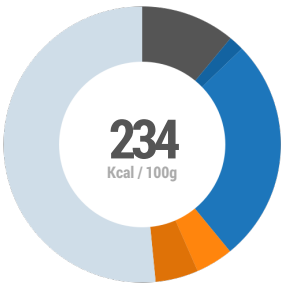


Sourdough pizza with Parma ham, burrata, mozzarella & pesto

Pizza

Overview ...



WEIGHT:
28.1% Carbs
11% Protein
9.4% Fat
52% Water

Food Labelling...

Serves 1

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CONTAINS:

WHEAT

CASHEWS

MILK

MAY CONTAIN:

BARLEY, RYE

EGGS

SOYA

Recipe Ingredients ...	Quantity:	Description:
133883 La Boulangerie Pizza Doughball made with Sourdough..	310g	1x Each
84497 Brakes Pizza Topping Sauce.. - BRAKES	40g	0.01x Each
149911 Granarolo Grated Parmigiano Reggiano..	30g	0.03x Each
134331 Buffalo Mozzarella..	60g	0.48x Each
123355 Burrata Mozzarella.. - BRAKES	100g	1x Each
119689 Cooks & Co Green Pesto Alla Genovese..	15g	0.01x Each
113879 Herb Bunched Basil (19 Oct 2023)..	2g	0.02x Each
116160 Parma Ham Slices..	5g	0.42x Each
145938 - 145938 Sysco Classic Polenta.. - BRAKES	15g	Infinityx Each

Products / Pack Sizes ...

1 Serving

Product code

Barcode

577g / 1371kcal

1

Preparation:

Defrost & prove the pizza puck as per packaging guidelines

Set the oven to the required temperature

Defrost the burrata

Method:

1. Dust your bench with the polenta
2. Roll or pin out the dough to just under a 12 inch size and slide a pizza paddle underneath
3. Spread the tomato sauce onto the dough followed by the parmesan and torn mozzarella, finish with some basil leaves
4. Place into a hot oven and cook until the base is crisp and slightly charred and the topping is bubbling & golden
5. Roll the burrata through the pesto
6. Place the cooked pizza onto a board, lay the Parma ham over and place the burrata into the centre
7. Finish with some rocket - serve