



HOWTO

PIZZA

ALWAYS USE CLEAN EQUIPMENT

SPREAD INGREDIENTS **EVENLY**

PIZZA AMERICAN V2

Recipe

1	Classic base
78g	Passata (1 ladle)
25 slices	Pepperoni
65g	Mozzarella
pch	Oregano
pch	Black pepper
5ml	Olive oil

Need a Romana?

30 slices Pepperoni
85g Mozzarella

All other ingredients remain the same



Add the passata to a Classic base. Evenly place the pepperoni slices on the base.



Evenly distribute the mozzarella.



Season with oregano and black pepper.



Drizzle over olive oil and cook for approx 5 mins.



Serve.

Key

pch = Pinch
5ml = Teaspoon



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Description

Pepperoni, mozzarella and tomato

Top Tips

- Adding oil helps the pizza to cook and adds flavour
- Always season all the way to the edge of the pizza



VEGETARIAN? CONTAINS NUTS? GLUTEN FREE? PLEASE REFER TO ALLERGEN SHEETS AND SHELF LIFE POSTERS FOR THE MOST UP TO DATE INFORMATION.