



HOWTO

PIZZA

ALWAYS USE CLEAN EQUIPMENT

SPREAD INGREDIENTS **EVENLY**

PIZZA LA REINE V2

Recipe

- 1 Classic base
- 78g Passata (1 ladle)
- 6 Olives
- 1 slice Ham
- 20g Cup mushroom
- 65g Mozzarella
- pch Oregano
- pch Black pepper
- 5ml Olive oil

Need a Romana?

- 8 Olives
- 1 1/2 slices Ham
- 85g Mozzarella
- 25g Cup mushroom

All other ingredients remain the same

Key

- pch = Pinch
- 5ml = Teaspoon



Add passata to a Classic base and place the olives around the edge of the pizza.



Tear the ham into approx 7 pieces and add to the pizza. Scatter the mushrooms over the ham.



Distribute mozzarella evenly over the pizza.



Season with oregano and black pepper.



Drizzle over oil and cook for approx 5 mins.



Serve.



Description

Prosciutto cotto, black olives, closed cup mushroom, 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
- Tear the ham before adding and ensure it's spread evenly over the pizza



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