



TRUFFLE AND PROSCIUTTO WHITE PIZZA



QimiQ VORTEILE

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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mittel

ZUTATEN FÜR 4 PORTIONEN

1 ES	Pizzateig
1 Tasse(n)	Weissmehl
6 ES	Prosciutto
2 ES	Mozzarella Kugel, zerkleinert
1 EL	Trüffelöl
2 EL	Olivenöl
1 EL	Knoblauch, gehackt
1 EL	Schalotte(n), gehackt
0.5 Tasse(n)	
2 EL	Weisswein
0.25 Tasse(n)	QimiQ Rahm-Basis, glatt gerührt
1 Tasse(n)	Sbrinz, gerieben
0.25 TL	Dalmatian Sage
0.5 TL	Rosmarin, frisch, gehackt
0.5 TL	Weisser Pfeffer
2 Tasse(n)	Spring Mix
2 OZ	Balsamic Dressing

ZUBEREITUNG

1. Combine QimiQ, Parmesan, Cream, Sage, Rosemary, and Pepper - Mix thoroughly.
2. Set the oven to 425° F.
3. Roll out the pizza dough.
4. Place enough sauce to cover the middle of the dough.
5. Place the Mozzarella Cheese & Parmesan over the top of the pizza.
6. Bake till brown and the edges have risen.
7. Place the prosciutto over the top.
8. Top with truffle oil and the spring mix tossed in balsamic in the middle.