



# SALAMI PIZZA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 1 BAKING TRAY

|                  |                                  |
|------------------|----------------------------------|
| <b>250 g</b>     | QimiQ Cream Base                 |
| <b>1 package</b> | Pizza dough                      |
| <b>1 package</b> | Cream cheese, (175 g)            |
|                  | Salt                             |
|                  | Black pepper, freshly ground     |
| <b>100 g</b>     | Pizza cheese, grated             |
| <b>1</b>         | Green pepper(s), cut into strips |
| <b>2</b>         | Tomato(es), sliced               |
| <b>80 g</b>      | Salami, finely sliced            |

## METHOD

1. Preheat the oven to 200 °C (air convection) and prepare the pizza dough.
2. Whisk the QimiQ Sauce Base with the cream cheese smooth and season to taste with the salt and pepper.
3. Spread the cream onto the pizza dough and place the grated cheese on top. Place the green pepper, tomato slices, salami and ham onto the cheese.
4. Bake for approx. 10 minutes.
5. **Tip:** Garnish with fresh basil.