



# PIZZA CHEESE BARS



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

## Tips

Sprinkle with grated Parmesan before baking.

## INGREDIENTS FOR 25 SERVINGS

<b>250 g</b>	QimiQ Cream Base
<b>1 package</b>	Fresh pizza dough
<b>350 g</b>	Cheddar cheese, grated
<b>1 tbsp</b>	Olive oil
<b>1 tsp</b>	Paprika powder
<b>0.5</b>	Red pepper(s), finely diced
<b>100 g</b>	Streaky bacon, finely diced
	Salt and pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the dough according to the instructions on the package.
2. Mix the QimiQ Sauce Base together with the remaining ingredients and season to taste with salt and pepper.
3. Halve the dough through the middle and spread the mixture onto one half. Place the second one on top. Cut into strips and twist.
4. Bake in the preheated oven for approx. 15 minutes.