

## QimiQ BENEFITS

- Pastry remains crispy for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation


10

easy

## INGREDIENTS FOR 1 PIZZA

1 package Pizza dough $\mathbf{2 5 0}$ g QimiQ Cream Base
1 package Cream cheese, (175 g)
Garlic, finely chopped
Salt and pepper
100 g Pizza cheese, grated
180 g Wild mushrooms
$\mathbf{2 5 0}$ g Streaky bacon
100 g Sweet and sour pickled red cherry-peppers, cut into strips
$\mathbf{8 0} \mathbf{g}$ Leek, cut into strips
Mixed herbs, finely chopped

## METHOD

1. Preheat the oven to $220^{\circ} \mathrm{C}$ (air circulation) and prepare the pastry according to the instructions on the package.
2. Whisk the QimiQ Sauce Base with the cream cheese smooth. Add the garlic and mix well. Season to taste with salt and pepper.
3. Spread the cream onto the pastry and top with the cheese, wild mushrooms, bacon, sweet pepper and leek.
4. Garnish with herbs and bake in the preheated oven for approx. 10 minutes.
5. Tip: Mozzarella can be used instead of pizza cheese.
