

## PIZZA WITH WILD MUSHROOMS AND BACON



## **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
250 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
250 g	Streaky bacon
100 g	Sweet and sour pickled red cherry-peppers, cut into strips
80 g	Leek, cut into strips
	Mixed herbs, finely chopped

## **METHOD**

- 1. Preheat the oven to 220 °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
- 4. Garnish with herbs and bake in the preheated oven for approx. 10 minutes.
- 5. **Tip:** Mozzarella can be used instead of pizza cheese.