



PIZZA WITH STUFFED CHEESE RIM



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Fillings remain moist for longer



25



medium

INGREDIENTS FOR 4 PORTIONS

400 g Fresh pizza dough

FOR THE FILLING

100 g QimiQ Cream Base

200 g Pizza cheese, grated

1 Egg white(s)

2 tbsp Olive oil

Salt

FOR THE TOPPING

200 g Tomato paste

200 g Mozzarella, sliced

50 g Mushrooms, sliced

50 g Sweet pepper(s), cut into strips

100 g Salami

1 tsp Oregano

METHOD

1. Preheat the oven to 220 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the pizza cheese, egg white, olive oil and salt and mix well.
3. Pour into a piping bag, and pipe around the rim of the pizza.
4. Fold the rim over to encase the filling and press hard to seal.
5. Cover the pizza dough with the tomato puree and top with the mozzarella slices.
6. Cover with the mushrooms, peppers and salami and sprinkle with oregano.
7. Bake in the preheated oven for approx. 15 minutes.