



# PIZZA WITH TUNA AND PRAWNS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Im vorgeheizten Backofen ca. 10 Minuten backen.
- Quick and easy preparation



10



easy

## INGREDIENTS FOR 1 PIZZA

|              |                              |
|--------------|------------------------------|
| <b>1</b>     | Pizza dough                  |
| <b>250 g</b> | QimiQ Sauce Base             |
|              | Garlic, finely chopped       |
|              | Salt and pepper              |
| <b>100 g</b> | Pizza cheese, grated         |
| <b>100 g</b> | Tuna, tinned in oil          |
| <b>8</b>     | Prawns                       |
| <b>3</b>     | Tomato(es), cored, quartered |
| <b>80 g</b>  | Leaf spinach, blanched       |

## METHOD

1. Preheat the oven to 430 °F (air circulation) and prepare the pastry according to the instructions on the package.
2. Mix the QimiQ Sauce Base with the garlic and season to taste with salt and pepper.
3. Spread the cream onto the pastry and top with the cheese, tuna, prawns, tomatoes and leaf spinach.
4. Bake in the preheated oven for approx. 10 minutes.
5. **Tipp:** Statt Spinat kann auch Rucola verwendet werden.