



# TRUFFLE AND PROSCIUTTO WHITE PIZZA



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



30



medium

## INGREDIENTS FOR 4 PORTIONS

<b>1</b>	Pizza dough
<b>1 cup(s)</b>	AP Flour
<b>6</b>	Prosciutto
<b>2</b>	Mozzarella Kugel, crushed
<b>1 tbsp</b>	Truffle oil
<b>2 tbsp</b>	Olive oil
<b>1 tbsp</b>	Garlic, minced
<b>1 tbsp</b>	Shallot(s), minced
<b>0.5 cup(s)</b>	Cream
<b>2 tbsp</b>	White wine
<b>0.25 cup(s)</b>	QimiQ Classic, whisked smooth
<b>1 cup(s)</b>	Parmesan, grated
<b>0.25 tsp</b>	Dalmatian Sage
<b>0.5 tsp</b>	Rosemary, fresh, chopped
<b>0.5 tsp</b>	White pepper
<b>2 cup(s)</b>	Spring Mix
<b>2 OZ</b>	Balsamic Dressing

## METHOD

1. Combine QimiQ, Parmesan, Cream, Sage, Rosemary, and Pepper - Mix thoroughly.
2. Set the oven to 425° F.
3. Roll out the pizza dough.
4. Place enough sauce to cover the middle of the dough.
5. Place the Mozzarella Cheese & Parmesan over the top of the pizza.
6. Bake till brown and the edges have risen.
7. Place the prosciutto over the top.
8. Top with truffle oil and the spring mix tossed in balsamic in the middle.