



# PIZZA WITH STUFFED CHEESE RIM



## QimiQ BENEFITS

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



25



medium

## INGREDIENTS FOR 4 PORTIONS

**400 g** Fresh pizza dough

### FÜR DIE FÜLLUNG

**100 g** QimiQ Sauce Base

**200 g** Pizza cheese, grated

**1** Egg white(s)

**2 tbsp** Olive oil

Salt

### FÜR DEN BELAG

**200 g** Tomato paste

**200 g** Mozzarella, sliced

**50 g** Mushrooms, sliced

**50 g** Bell pepper(s), cut into strips

**100 g** Salami

**1 tsp** Oregano

## METHOD

1. Preheat an 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.