



FUN WAYS TO USE PIZZA DOUGH

Fresh pizza dough, homemade or store bought, makes a mouth-watering base for pies, panzerotti and sweet treats. Get inspired by these ideas!

TIP

Try using our fresh Compliments Pizza Dough. One ball of dough (650 g) = one pizza crust.

RECIPE #1

-  **PIZZA DOUGH**
- +**  **MUSHROOMS**
- +**  **GREEN PEPPER**
- +**  **MEATBALLS**
- +**  **TOMATO SAUCE**
- +**  **MOZZARELLA CHEESE**

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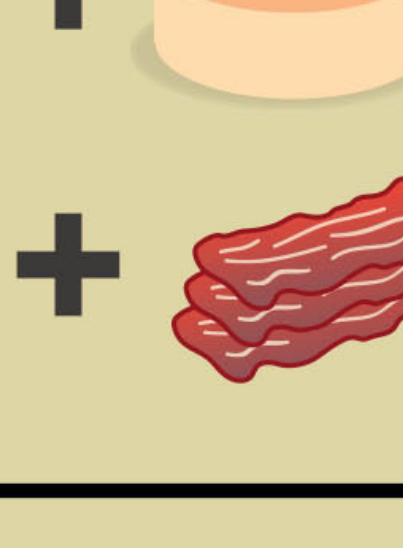

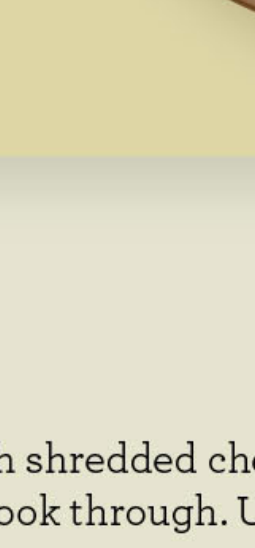





MEATBALL PANZEROTTI

TIP

Dough springs back when you're rolling? Relax! Let it stand for 15 minutes at room temperature to make it easier to work with.

RECIPE #2

-  **PIZZA DOUGH**
- +**  **OLIVE OIL**
- +**  **MUSHROOMS**
- +**  **FRESH THYME**
- +**  **PARMESAN CHEESE**
- +**  **PROSCIUTTO**

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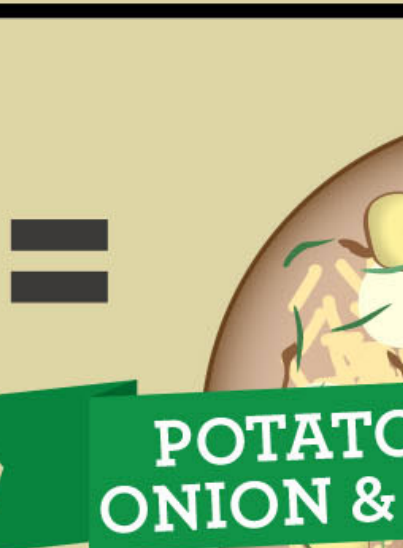







MIXED MUSHROOM & PROSCIUTTO PIZZA

TIP

Add just enough shredded cheese to cover the sauce so your crust has a chance to cook through. Use too much, and it can end up soggy.

RECIPE #3

-  **PIZZA DOUGH**
- +**  **COOKED SLICED POTATOES**
- +**  **YELLOW ONION**
- +**  **FONTINA CHEESE**
- +**  **OLIVE OIL**
- +**  **FRESH ROSEMARY**

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POTATO, CARAMELIZED ONION & ROSEMARY PIZZA

TIP

Scatter toppings evenly over the crust to ensure they cook through in the suggested time.

RECIPE #4

-  **PIZZA DOUGH**
- +**  **CHOCOLATE-HAZELNUT SPREAD**
- +**  **CHOPPED HAZELNUTS**
- +**  **BROWN SUGAR**
- +**  **CINNAMON**

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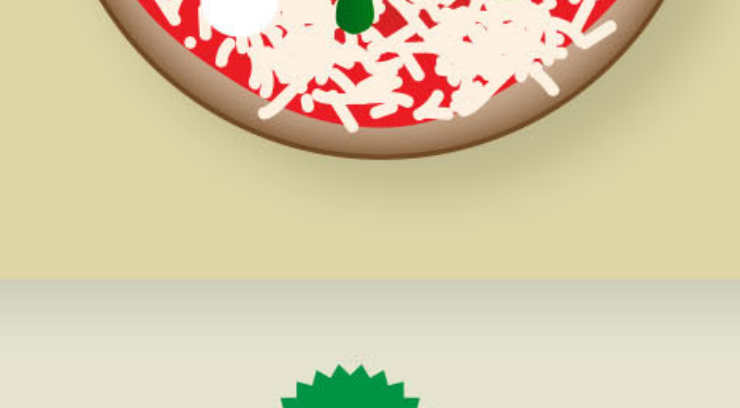


CHOCOLATE HAZELNUT MONKEY BREAD

RECIPE #5

-  **PIZZA DOUGH**
- +**  **TOMATO SAUCE**
- +**  **MOZZARELLA CHEESE**
- +**  **BOCCONCINI CHEESE**
- +**  **CHERRY TOMATOES**
- +** **FRESH BASIL**

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DOUBLE CHEESE CLASSIC MARGHERITA PIZZA

TIP

Preheat your oven to at least 400°F (200°C) to create a golden crust. Keep your eyes on the pies to avoid overcooking.