

TRUFFLE WITH PROSCIUTTO DI PARMA PIZZA

Pizza crust topped with a truffle sauce and pieces of prosciutto

Yield: One Pizza



INGREDIENTS

1 Piece	RCHS 10" Richs Thin Par-Baked Pizza Crust, 40 5.5- Oz (#84988)
15 g	Pizza sauce
60 g	Assorted fried mushrooms
48 g	Prosciutto ham sliced
100 g	Mozzarella cheese, shredded
3 g	Parmesan cheese, grated
24 g	Lettuce, shredded
16 g	Truffle sauce
	NEXT COMPONENT
1 Piece	Garnish
	Toothpick
	Watermelon (Balled)
	Cantaloupe (Balled)
	Honeydew (Balled)
	Pitaya (Balled)

DIRECTIONS

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Put 10" Thin & Crispy Pizza Crust into the oven and roast at 180°C for 3 minutes.

2 Spread pizza sauce and put fried assorted mushrooms, cheeses. Then, put the pizza into the oven again. Use 180°C to roast it until the surface becomes golden/brown color.

Roll the parma ham with the lettuce (as the picture), and spread the truffle sauce.

String all materials B together for garnish (as the picture).