



TRUFFLE WITH PROSCIUTTO DI PARMA PIZZA

Pizza crust topped with a truffle sauce and pieces of prosciutto

Yield: One Pizza



INGREDIENTS

1 Piece **RICH'S** 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

- 1 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.
- 3 Roll the parma ham with the lettuce (as the picture), and spread the truffle sauce.
- 4 String all materials B together for garnish (as the picture).