



PREPARAZIONE

UNO Open the bottle of wine and pour yourself a drink!

DUE Preheat the oven to 400°F.
Line a baking sheet with the provided parchment paper.

TRE Sprinkle a little flour on the counter.
Roll each of the half dough balls in flour.

QUATTRO Take the dough in your hands and stretch it. As it warms up, the dough will stretch better and better. Sprinkle again with flour, then stretch and flatten with a rolling pin to make an oval about 12 x 25 cm.

CINQUE Place dough on the baking sheet and evenly distribute the tomato basil sauce on it.

SEI Add the slices of pepperoni, cheese, peppers and mushrooms. Finish with the pepperoni cubes.

SETTE Bake in the middle of the oven for 20 minutes (cooking time may vary depending on oven).

OTTO Meanwhile, empty the two sauce containers into a saucepan. Add the pasta, mix and reheat over medium heat for 5 minutes.

NOVE Take the pizza out of the oven, place the pasta on a plate.

DIECI Add garlic spread to the slices of bread and grill for about 1 minute on each side under a broiler, on your BBQ or in a pan, until the bread is golden brown.

UNDICI Enjoy!

DUETTO FOR 2 (OR 4)

House Americana
Pizza with spaghetti
of Bologna



Prep.
5 m



Cook
20 m



Serves
2 or 4

INGREDIENTI

1/2 balls of dough (2 or 4)

Tomato basil sauce

Pepperoni slices

Green peppers

Mushrooms

Mozzarella cheese

Pepperoni cubes

PASTA

Cooked pasta

Napoletana sauce

Sauce of Bologna

ACCOMPAGNAMENTI

Bottle of wine

Slices of bread
to grill

Garlic spread



CUCINARE
CON PACINI



NOTA BENE – Consume this
delight within 24 hours.