



House AMERICANA PIZZA



Prep.
5 m



Cook
20 m



Serves
2

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 sheet of parchment paper provided.

TRE Sprinkle a little flour on the counter. Roll each of the dough balls in the 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 20 x 40 cm.

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

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

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

OTTO 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.

NOVE Enjoy!



Tip for rolling your dough

If you don't have a rolling pin, you can use the wine bottle covered with plastic wrap.

INGREDIENTI

Balls of dough (2)

Tomato basil sauce

Pepperoni slices

Green peppers

Mushrooms

Mozzarella cheese

Pepperoni cubes

ACCOMPAGNAMENTI

Bottle of wine

Slices of bread
to grill

Garlic spread



CUCINARE
CON PACINI



NOTA BENE - Consume this
delight within 24 hours.