## Purée <br> ESSENTIALS

## Great Canadian Pizza Recipe



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## Recipe Items:

PE Whole Wheat Bread (PE\#21764)
PE Bacon (PE\#21768)
Tomato/Pizza Sauce (smooth)
Parmesan Cheese, fine ground
Nutritional analysis presented contains only these ingredients

## 1 Portion

\#20 Scoop (50 gm)
\#16 Scoop (60 gm)
\#24 Scoop (38 ml)
1 Tbsp ( 15 ml )

1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of $71^{\circ} \mathrm{C}$ or $160^{\circ} \mathrm{F}$.
2. Plate the \#20 Scoop ( 50 gm ) of whole wheat bread. With the back of the scoop, create a small depression or divot in the centre of the whole wheat bread (pizza base).
3. Place the \#24 Scoop ( 38 ml ) of tomato/pizza sauce on top of the bread. Spread evenly with a spoon or the back of the scoop.

## 5 Portions

250 gm ( 8.8 oz )
$300 \mathrm{gm}(10.6 \mathrm{oz})$
190 ml ( 6.5 fl oz )
75 ml ( 2.5 fl oz )
1 cm chub slice $=$ approx. 40 gm , 1" chub slice- approx. 100gm

4. Place the \#16 Scoop ( 60 gm ) of bacon mousse on top of the bread and sauce. Spread evenly with a spoon or the back of the scoop.

If cold plating, make sure to spread out so the plate cover can fit tight.

5. Finish the pizza by evenly spreading $1 \mathrm{Tbsp}(15 \mathrm{ml})$ of fine ground parmesan cheese over the top of the pizza.

Hot Service - keep Puree Essentials food hot, at a minimum temperature of $66^{\circ} \mathrm{C}$ or $150^{\circ} \mathrm{F}$


Options: alter protein and/or vegetables as desired to create different combinations of pizza styles. For additional flavours and variety, add ground herbs.

