

ASK ITALIAN

HOME EDITION



PRIMA PIZZA SALAMI MISTI

Salami, pepperoni, smoked prosciutto, roasted peppers, balsamic red onions and mozzarella on a tomato base.

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Make sure to store your meal kit in the fridge until you're ready to start cooking. Have a read through the instructions before you begin. Remove the dough from the fridge 10 minutes prior to cooking to bring it to room temperature for easy rolling.

Serves
2

Prepare Time:
10 Mins

Cook Time:
8 Mins

Consume On:
Day of Delivery

INGREDIENTS

Maize Grits
Dough Balls
Pizza Sauce
Mozzarella
Balsamic Red Onions
Roasted Red Peppers
Salami Milano Slices
Smoked Prosciutto Slices
Pepperoni Slices
Aged Hard Cheese

ALLERGENS

**Wheat, Eggs, Milk, Sulphur,
Garlic and Onions.**

EQUIPMENT



Baking Tray



Rolling Pin



Knife



Parchment Paper



Tablespoon

METHOD - READY, STEADY, CHEF!

1. Preheat the oven to 220°C and place the baking tray in the oven to warm through. Perforated trays or pizza stones work best but any tray will do.
2. Pour some of the maize grits (little yellow grains) on the parchment paper (or any surface you have) before rolling out the dough.
3. Coat both sides of your dough ball in maize grits and use a rolling pin to stretch out the pizza base until it is roughly 1/2cm in thickness & your preferred size and shape. (For the perfect ASK Italian Prima Pizza we recommend 38cm long by 18cm wide but let's not get bogged down in the detail).
4. Using the back of a table spoon, spread the pizza sauce from the centre outwards, spreading it evenly over the dough base. Then evenly sprinkle the mozzarella cheese on top (don't forget to leave a crust!)
5. Evenly spread the balsamic red onions, roasted red peppers, salami, smoked prosciutto and pepperoni over the pizza base.
6. Place the pizza base on the preheated baking tray to cook for 7-8 minutes (ideally one pizza at a time & timings vary depending on your oven).
7. Once the pizza base has slightly browned, crisped and smells delicious take it out the oven.
8. Time to plate up - serve piping hot. Sprinkle with aged hard cheese, slice and enjoy.