



RECIPE FOR PIZZA



Product Code

产品代号

Ingredients

制作材料

53301	“Red Man” Pizza Base 8”	“红人” 比萨饼皮	1 pc	OR
53302	“Red Man” Pizza Base 6”	“红人” 比萨饼皮	1 pc	
52218	Pasta Sauce	意大利酱	60 gm	
52827	Mozzarella Cheese Shredded IQF	乳酪	150 gm	

Pizza Crispy:

1. Heat up the oven at 220°C.
将烘炉以 220°C 预热。
2. Place the Pizza Base on the baking tray and bake on middle shelf for 7- 8 minutes.
将比萨饼皮放置在烤盘上烘 7-8 分钟。
3. Remove from oven, spread the Pasta Sauce, Mozzarella Cheese and Toppings (of your choice) on it.
(Thaw frozen Mozzarella Cheese overnight to 24 hours before usage for good performance)
取出后涂上意大利酱, 乳酪和表层材料(您可自由选择)。
(将冷冻的乳酪解冻隔夜至 24 小时, 可得到更好的使用效果。)
4. Then bake at 220°C on the middle shelf for about 10 minutes or until the Cheese melts and turns light brown.
然后以 220°C 在中间层烘 10 分钟或烘至乳酪融化及轻微褐色。

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