

Carlo's Recipes



After painting a tart marmalade spread on your par-baked pinza crust, top with fresh, thinly-sliced orange wheels. Bake until your kitchen is infused with a sweet, citrusy aroma, and sprinkle with chocolate shavings for an added dash of delight!

**1 START WITH
YOUR FAVORITE
PINSA CRUST**

3 THEN BAKE!

- Preheat oven to 450°
- Bake 7-10 minutes

2 SIMPLY TOP WITH :

- Orange Marmalade
- Sausage
- Thinly-Sliced Oranges

Finish with Shaved Chocolate (70% Cacao) and a sprinkle of Brown Sugar!



Avancia