

# Carlo's Recipes



Starting with a par-baked pinza crust, sprinkle with shredded mozzarella and place in the oven until the exterior is crisp, the cheese is melted to perfection, and the edges are golden-brown. Garnish with fresh arugula, tomato, and a drizzle of evoo for a kick of freshness in every bite!

**1** **START WITH  
YOUR FAVORITE  
PINZA CRUST**

**2** **SIMPLY TOP WITH :**  
• Shredded Mozzarella

**3** **THEN BAKE!**  
• Preheat oven to 450°  
• Bake 7-10 minutes

Finish with Fresh Arugala,  
Tomato Confit, and a drizzle  
of EVOO!



*Arugula & Tomato*