

Carlo's Pecipes

Simple yet sophisticated, the Caprese pinsa is a fresh take on a traditional Italian salad. It's layered with cherry tomatoes, basil, and a drizzle of sweet balsamic glaze, enchanting foodies with freshness in every bite.



START WITH YOUR FAVORITE PINSA CRUST



THEN BAKE!

- · Preheat oven to 450°
- · Bake 5 minutes

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SIMPLY TOP WITH:

· Whole Peeled Tomato Sauce Finish with Fresh Mozzarella, Cherry Tomatoes, Basil, Extra Virgin Olive Oil, and a drizzle of Balsamic!

