

# Carlo's Recipes



Topped with EVOO, mozzarella, guanciale (Italian cured pork), and a dash of cracked black pepper, simply place your decorated pinsa in the oven—allowing the crust's edges to turn golden-brown. Finish with an egg yolk and pecorino cream sauce for that classic carbonara flavor.

**1 START WITH  
YOUR FAVORITE  
PINS A CRUST**

**3 THEN BAKE!**

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

**2 SIMPLY TOP WITH :**

- Extra Virgin Olive Oil
- Shredded Mozzarella
- Guanciale
- Black Pepper

Finish with Egg Yolk and Pecorino Cream Sauce!



*Carbonara*