

Carlo's Recipes



For those who love a kick to their pinsa, this recipe features fiery flavors of spicy salami, black pepper, and red pepper flakes. Garnish your par-baked pinsa crust with these fresh ingredients, place in the oven for just a few minutes, and enjoy.

1 START WITH
YOUR FAVORITE
PINS A CRUST

2 SIMPLY TOP WITH :

- Rossa Sauce
- Spicy Salami
- Fresh Mozzarella
- Red Pepper Flakes
- Black Pepper

3 THEN BAKE!

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

Diavola

