

Carlo's Recipes



For this classic Italia pinsa, evenly spread your par-baked pinsa crust with tomato sauce. Add a sprinkle of cheese, pop in the oven for a few minutes, and remove once the crust is golden-brown and the mozzarella is melted to perfection. Finish it off with the good stuff: arugula, parmesan, grape tomatoes, and EVOO.

**1 START WITH
YOUR FAVORITE
PINSIA CRUST**

2 SIMPLY TOP WITH :

- Whole Peeled Tomato Sauce
- Shredded Mozzarella

3 THEN BAKE!

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

Finish with Arugula, Shaved Parmesan Cheese, Grape Tomatoes, and a drizzle of Extra Virgin Olive Oil!



Italia