

Carlo's Recipes



Spread Rossa sauce evenly on your par-baked pinza crust, followed by a sprinkling of mozzarella and sliced mushrooms. Lightly place pancetta on top to add depth to your pinza's flavor profile, and pop in the oven for just a few minutes. Delizioso!

Pancetta e Funghi

1 **START WITH
YOUR FAVORITE
PINZA CRUST**

2 **SIMPLY TOP WITH :**

- Rossa Sauce
- Mushrooms
- Pancetta
- Shredded Mozzarella

3 **THEN BAKE!**

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

