

Carlo's Recipes



Rich, creamy, and warm, stracciatella is a traditional Italian cheese made from pulled mozzarella curds and fresh cream. Placed atop a freshly-baked pinza crust, the authentic flavors of stracciatella, zucchini, tomato, and pink sauce are sure to make you swoon!



Stracciatella

1 **START WITH
YOUR FAVORITE
PINZA CRUST**

2 **SIMPLY TOP WITH :**
• Shredded Mozzarella

3 **THEN BAKE!**

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

Finish with zucchini, tomato confit, stracciatella, and pink sauce!

