

# Carlo's Recipes



This unique pinza recipe combines fruit, nut, cheese, and herb flavor profiles. Simply top with fresh ingredients, bake for 7-10 minutes, and garnish with fig marmalade and thyme for a sweet and sour pinza experience!



*Sweet & Sour*

**1** **START WITH  
YOUR FAVORITE  
PINZA CRUST**

**2** **SIMPLY TOP WITH :**

- Pears
- Goat Cheese
- Walnuts

**3** **THEN BAKE!**

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

Finish with fig marmalade  
and fresh thyme!

