

Truffle and fontina pizza

Cuisine: **Italian**
Food category: **Vegetarian dishes**



Author: **Jaroslav Mikoška**

Company: **Retigo**



Program steps

Preheating: 240 °C

1

 Hot air

 100 %

 Termination by time

 00:06
hh:mm

 220 °C

 100 %



2

add other ingredients

 Hot air

 100 %

 Termination by time

 00:06
hh:mm

 220 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
pizza dough	900	g
fresh mushrooms like seps,button, shitake, etc.	500	g
fontina cheese	600	g
white truffle	1	g

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	607.4 kJ
Carbohydrate	51.9 g
Fat	29.1 g
Protein	29.9 g
Water	0 g

Directions

1. Stretch out the dough and lay into a floured dish.
2. Prick with a fork.
3. Set the oven on dry heat at 280°C.
4. Bake for 3–4 minutes or until the base gets puffy.
5. Prick any air bubbles to let out air trapped in the base.
6. Lay over the cheese and mushrooms on top of the dough and bake for an additional 3–4 minutes or until cooked.
7. Drizzle with evoo, shave truffle over the pizza top and serve.

Recommended accessories



Vision Bake