



PRIMA PIZZA SALAMI MISTI

Salami, pepperoni, smoked prosciutto, roasted peppers, balsamic red onions and mozzarella on a tomato base.

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Make sure to store your meal kit in the fridge until you're ready to start cooking. Have a read through the instructions before you begin. Remove the dough from the fridge 10 minutes prior to cooking to bring it to room temperature for easy rolling.

Serves Prepare Time:	Cook Time:	Consume On:
2 10 Mins	8 Mins	Day of Delivery

INGREDIENTS

Maize Grits Dough Balls

Pizza Sauce

Mozzarella

- Balsamic Red Onions
- Roasted Red Peppers
- Salami Milano Slices
- Smoked Prosciutto Slices

Pepperoni Slices

Aged Hard Cheese

ALLERGENS

Wheat, Eggs, Milk, Sulphur, Garlic and Onions.



METHOD - READY, STEADY, CHEF!

- Preheat the oven to 220°C and place the baking tray in the oven to warm through. Perforated trays or pizza stones work best but any tray will do.
- 2. Pour some of the maize grits (little yellow grains) on the parchment paper (or any surface you have) before rolling out the dough.
- **3.** Coat both sides of your dough ball in maize grits and use a rolling pin to stretch out the pizza base until it is roughly 1/2cm in thickness & your preferred size and shape. (For the perfect ASK Italian Prima Pizza we recommend 38cm long by 18cm wide but let's not get bogged down in the detail).
- **4.** Using the back of a table spoon, spread the pizza sauce from the centre outwards, spreading it evenly over the dough base. Then evenly sprinkle the mozzarella cheese on top (don't forget to leave a crust!)
- **5.** Evenly spread the balsamic red onions, roasted red peppers, salami, smoked prosciutto and pepperoni over the pizza base.
- **6.** Place the pizza base on the preheated baking tray to cook for 7-8 minutes (ideally one pizza at a time & timings vary depending on your oven).
- **7.** Once the pizza base has slightly browned, crisped and smells delicious take it out the oven.
- **8.** Time to plate up serve piping hot. Sprinkle with aged hard cheese, slice and enjoy.

Full allergen information and nutritionals available on our website: www.askitalian.co.uk/allergens. Our meal kits are prepared in areas in which other allergenic ingredients are present and our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Keep an eye out for any stray olive stones, seafood shells or little fishbones. ASK Italian Restaurants Limited: 3rd Floor Capital House, London, NW1 5DH. Company Number: 10406599.