Fasano

| PREP TIME: | 5 minutes |
| ---: | :--- |
| SERVE: | warm |
| CONSERVATION: | Refrigerated $40^{\circ} \mathrm{F}$ |
| TOOLS: |  |
| NOTES: | Label \& date. |
| STORAGE: |  |
| FOR USE ON THE: | New pizza |


| INGREDIENTS | QUANTITY | INSTRUCTIONS |
| :---: | :---: | :---: |
| Mozzarella, shredded | 4 oz | 1. Start with stretching the dough approx 13" |
| Mushrooms | 2 oz | 2. Spread the mozzarella all over the dough. |
| Stracchino, Crescenza | 0.5 oz | 3. Spread the mushrroms evenly. |
| Potatoes | 1.5 oz | 4. Add Stracchino |
| Roasted Garlic | 1 oz | 5. Spread Potatoes evenly |
|  |  | 6. Spread Roasted garlic evenly all over the pizza. |
|  |  | 7. Cook |
|  |  | 8. Cut in 8 slices and serve |
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|  | Burns quickly, | ch carefully. |

