



ITALIAN QUATTRO MEAT PIZZA

GRANDE
CHEESE COMPANY

With four meats, this signature pie would make any meat lover happy. Layer a rustic hand-tossed pizza crust with fire roasted tomato sauce, Grande East Coast Blend and a blend of capicola ham, salami, pepperoni and Italian sausage. Serve with Grande Ricotta seasoned with fresh basil for a delicious, meaty pizza.

INGREDIENTS:

Pizza:

14-inch pizza dough, stretched
6 oz. Fire Roasted Tomato Sauce (see recipe)
10 oz. Grande East Coast Blend
1 oz. Capicola ham slices, halved
1/2 oz. Salami slices, halved
1 oz. Pepperoni slices
3 oz. Italian sausage crumbles, cooked
6 oz. Grande Ricotta
1 tbsp. Basil, fresh, chopped
1/4 cup Grated Grande Romano cheese

Fire Roasted Tomato Sauce:

80 oz. Pizza sauce, prepared
64 oz. Fire roasted diced tomatoes in juice, canned
2 tsp. Garlic, granulated
1 tsp. Oregano, dried

YIELD:

One 14-inch pizza, 120 oz. (20 servings)

DIRECTIONS:

Italian Quattro Meat Pizza:

1. Place pizza dough on flat work surface. Spread 6 oz. roasted tomato pizza sauce evenly over crust.
2. Top with 8 oz. Grande East Coast Blend, 1 oz. capicola ham, 1/2 oz. salami, 1 oz. pepperoni, 3 oz. Italian sausage and 2 oz. additional East Coast Blend Cheese.
3. Combine 6 oz. Ricotta and 1 tbsp. basil and stir to blend. Spoon eight 1 1/2 tablespoon-size dollops evenly around outer edge of pizza.
4. Bake in an impingement oven at 450°F for 5 1/2 minutes or in a deck oven at 500°F for 8 to 10 minutes, or until cheese is melted and crust is golden brown.
5. Remove from oven; slice.

Fire Roasted Tomato Sauce:

1. Combine ingredients in stockpot or large saucepan and stir to blend. Bring to a boil, reduce heat and simmer for 45 minutes or until mixture has thickened, stirring frequently.
2. Keep warm or cover and chill to hold.

