



ARUGULA & FRESH MOZZARELLA PIZZA

GRANDE[®]
CHEESE COMPANY

With consumers looking to add a healthy balance back to their diets and arugula being the fastest growing pizza ingredient from 2015-2019, adding this Arugula & Fresh Mozzarella Pizza to your menu is the perfect way to freshen up your menu. *Datassential Menu Trends, 2019*

INGREDIENTS:

Arugula & Fresh Mozzarella Pizza:

- 14 oz. Dough ball, slacked
- 2 oz. Basil pesto
- 3 oz. Grande Ciliegine Fresh Mozzarella
- 6 Grape tomatoes, halved
- 2 oz. Arugula, fresh

Basil Pesto:

- 1 lb. Basil
- 4-6 oz. Pine nuts, to taste
- 4 oz. Grande Parmesan, grated
- 1-3 Whole garlic cloves, to taste
- 18 oz. Olive oil
- 2-4 oz. Agave syrup, to taste
- Salt and Pepper, to taste
- Juice of 1-2 Lemons, to taste
- 4 oz. Grande Parmesan, shaved

YIELD:

One 14-inch pizza

DIRECTIONS:

Arugula & Fresh Mozzarella Pizza:

1. Stretch pizza dough to 14" round.
2. Spread 2 oz. Basil pesto over dough leaving a 1-inch border around outer edges, top with 3 oz. Grande Ciliegine and 6 halved grape tomatoes.
3. Bake at 500°F for 8 to 10 minutes in a deck oven, or until cheese is melted and crust is golden.
4. Remove pizza from oven and finish with fresh Arugula on top.

Basil Pesto:

1. Blend 1 lb. basil with 4 to 6 oz. pine nuts, 1 to 3 garlic cloves, and 4 oz. Grated Grande Parmesan in a blender or robot coupe.
2. Gradually add 2 to 4 oz. agave syrup and 18 oz. olive oil.
3. Add juice from 1 to 2 lemons.
4. Add salt and pepper to taste.
5. Fold in 4 oz. Shaved Grande Parmesan.

