

Plating Guide - Sal's Pizza

margherita pizza, fresh mozzarella, heirloom tomatoes, basil, arugula and crispy prosciutto with balsamic glaze

Ingredients

- Pizza
- Arugula
- Parmesan
- Prosciutto
- Balsamic glaze
- Cracked pepper



Plating Steps



1. Heat pizza in oven aluminum tin at 275F for 20 minutes.
2. Top with greens, prosciutto and cheese.
3. Drizzle balsamic glaze.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.