APPUNTI DI
GUSTO Stories

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THE ART OF TOPPING

DEMETRA
FOOD ACADEMY



GIANT PRAWNS AND CHANTERELLE MUSHROOMS

Ingredients for 1 pizza

- 5 prawn tails
- 80g fiordilatte mozzarella
- 40g Walnuts Sauce Demetra
- 60g Sautéed Chanterelle Mushrooms Demetra
- To taste: Thyme Wiberg
- To taste: redcurrants
- To taste: walnuts

Method

1. Quickly sauté the prawns over high heat with oil and salt flakes.
2. Top the pizza base with the walnuts sauce, mozzarella, sautéed mushrooms, prawns and thyme, then bake.
3. Once baked, finish with redcurrants and walnuts.

WALNUTS SAUCE	Code 01785	580ml Glass Jar
SAUTÉED CHANTERELLE MUSHROOMS	Code 01064	4/4 Can
THYME, FREEZE-DRIED	Code W108809	1200ml Aroma Safe



SAUTÉED MUSHROOMS AND CHOPPED TOMATOES

Ingredients for 1 pizza

- 70g fiordilatte mozzarella
- 35g salami
- 40g Sautéed Mixed Mushrooms "C'Era Una Volta" Demetra
- 100g Chopped Tomatoes Demetra
- To taste: "Taggiasche" Olives Demetra
- To taste: Sliced Garlic Wiberg
- To taste: Oregano, dried Wiberg

Method

1. Top the pizza base with the diced tomatoes seasoned with oil, salt and garlic, add the mozzarella and the sautéed mushrooms, then bake.
2. Once baked, finish with "Taggiasche" olives and salami.
3. Garnish with oregano and fresh basil.

SAUTÉED MIXED MUSHROOMS "C'ERA UNA VOLTA"	Code 03110	Pouch 700
CHOPPED TOMATOES	Code 01228	3/1 Can
"TAGGIASCHE" OLIVES	Code 00519	1700ml Glass Jar
SLICED GARLIC	Code W108820	1200ml Aroma Safe
OREGANO, DRIED	Code W286001	1200ml Aroma Safe







TRUFFLE AND CARBONARA ATMOSPHERE

Ingredients for 1 pizza in pala 20×40 cm

- 90g Brie cheese
- 70g Bra sausage
- 70g Champignon Mushrooms with Truffle Demetra
- 70g Crem-A-Poche Carbonara Demetra
- To taste: Rosemary, Freeze-Dried Wiberg

Method

Top the pizza base with slices of Brie cheese, mushrooms with truffle, crem-a-poche carbonara and rosemary, then bake.

Once baked, finish by distributing the Bra sausage over the pizza while raw.

CHAMPIGNON MUSHROOMS WITH TRUFFLE	Code 00975/TA	4/4 Can
CREM-A-POCHE CARBONARA	Code 04209	Piping Bag 600
ROSEMARY, FREEZE-DRIED	Code W208756	1200ml Aroma Safe



ARTICHOKE FANTASY

Ingredients for 1 pizza in pala 20×40 cm

- 100g mozzarella
- 60g bresaola
- 80g Artichokes Cream Demetra
- 80g Quartered Sautéed Artichokes Demetra
- To taste: Truffle Petals in Sunflower Oil Demetra
- To taste: Majoram, Freeze-Dried Wiberg

Method

Top the pizza base with the artichokes cream, mozzarella and sautéed artichoke quarters, then bake.

Once baked, finish with marjoram, bresaola and truffle petals.

ARTICHOKES CREAM	Code 01752	580ml Glass Jar
QUARTERED SAUTÉED ARTICHOKES	Code 02504	Pouch 1700
TRUFFLE PETALS IN SUNFLOWER OIL	Code 00157	370ml Glass Jar
MAJORAM, FREEZE-DRIED	Code W108770	1200ml Aroma Safe





INTENSE FLAVOURS

Ingredients for 1 pizza

- 40g burrata cheese
- 60g San Marzano Tomato of Agro Sarnese-Nocerino Dop Demetra
- 60g Yellowfin Tuna Fillets in Olive Oil Demetra
- 40g "Mexicanos" Beans Demetra
- To taste: Tomato Flakes Wiberg
- To taste: Chili Oil Wiberg
- To taste: basil

Method

Top the pizza base with the peeled tomatoes seasoned with salt and oil. Add the "Mexicanos" beans and bake.

Once baked, finish with burrata cheese in the centre, tuna fillets, tomato flakes, basil and chilli oil.

SAN MARZANO TOMATO OF AGRO SARNESE-NOCERINO DOP	Code 02284	4/4 Can
YELLOWFIN TUNA FILLETS IN OLIVE OIL	Code 01170	RO-1800 Flat Can
"MEXICANOS" BEANS	Code 02248	4/4 Can
TOMATO FLAKES	Code W203734	Sigillaroma 470ml
CHILI OIL	Code W153831	Glass Bottle



PECORINO CHEESE AND CHESTNUTS

Ingredients for 1 pizza

- 70g mozzarella
- 30g capocollo
- 40g Cheese Cream "Al Pecorino" Demetra
- 40g Artichokes in Sunflower Oil Demetra
- 5 Chestnuts In Syrup Demetra
- To taste: Peppercorn Cuvée, Spice Mixture Coarse Wiberg

Method

Top the pizza base with cheese cream "al pecorino", mozzarella, chestnuts and artichokes, then bake.

Once baked, finish with peppercorn cuvée and capocollo.

CHEESE CREAM "AL PECORINO"	Code 01757/P	580ml Glass Jar
ARTICHOKES IN SUNFLOWER OIL	Code 02517	Pouch 1700
CHESTNUTS IN SYRUP	Code 01780	580ml Glass Jar
PEPPERCORN CUVÉE, SPICE MIXTURE COARSE	Code W221128	470ml Aroma Safe





RADICCHIO AND LARD

Ingredients for 1 tray-baked pizza 25x30 cm

- 180g mozzarella
- 60g lard
- 120g Radicchio Cream Demetra
- 120g Small Sliced Sautéed Porcini Mushrooms "Del Campesino" Demetra
- To taste: Parsley, Freeze-Dried Wiberg
- To taste: Walnut Oil Wiberg
- To taste: walnuts

Method

- Spread the dough into a previously greased baking tray and leave to rise until doubled in volume.
- Brush the surface with an emulsion of water and extra-virgin olive oil.
- Bake at 280/300°C for 7-8 minutes.
- Remove from the oven and add the mozzarella, radicchio cream and sautéed porcini mushrooms. Continue baking for another 4–5 minutes.
- Once out of the oven, finish with the lard, walnuts, parsley and walnut oil.

RADICCHIO CREAM	Code 01762	580ml Glass Jar
SMALL SLICED SAUTÉED PORCINI MUSHROOMS "DEL CAMPESINO"	Code 02502	Pouch 1700
PARSLEY, FREEZE-DRIED	Code W278484	1200ml Aroma Safe
WALNUT OIL	Code W108940	Glass Bottle



SAUTÉED PORCINI MUSHROOMS AND TOMATO PULP

Ingredients for 1 tray-baked pizza 25x30 cm

- 180g mozzarella
- 180g Chopped Tomato Pulp "Grand Cuisine" Demetra
- 120g Chopped Sautéed Porcini Mushrooms "C'Era Una Volta" Demetra
- To taste: Parsley, Freeze-Dried Wiberg
- To taste: Thyme, Freeze-Dried Wiberg
- To taste: Wild Garlic Oil Wiberg

Method

- Spread the dough into a previously greased baking tray and leave to rise until doubled in volume.
- Top with the tomato pulp seasoned with oil and salt.
- Bake at 280/300°C for 7–8 minutes.
- Remove from the oven and add the mozzarella and porcini mushrooms. Continue baking for another 4–5 minutes.
- Garnish with parsley, thyme and wild garlic oil.

CHOPPED TOMATO PULP "GRAND CUISINE"	Code 01214	5/1 Can
CHOPPED SAUTÉED PORCINI MUSHROOMS "C'ERA UNA VOLTA"	Code 03157	Pouch 700
PARSLEY, FREEZE-DRIED	Code W278484	1200ml Aroma Safe
THYME, FREEZE-DRIED	Code W108809	1200ml Aroma Safe
WILD GARLIC OIL	Code W142944	Glass Bottle





CHICAGO STYLE

Ingredients for 1 pizza

- 120g mozzarella
- 5 Grilled Aubergines Rings in Sunflower Oil Demetra
- 120g Bolognese Sauce Demetra
- To taste: Peppercorn Cuvée, Spice Mixture Coarse Wiberg
- To taste: basil
- To taste: grated Parmesan

Method

1. Spread the dough into a previously greased round baking tray and leave to rise until doubled in volume.
2. Top with the mozzarella, grilled aubergines, bolognese sauce and a sprinkling of grated Parmesan.
3. Bake at 280/300°C for 12–15 minutes.
4. Remove from the tray and finish with basil, peppercorn and Parmesan.

GRILLED AUBERGINES RINGS IN SUNFLOWER OIL	Code 02542	Pouch 1700
BOLOGNESE SAUCE	Code 03122	Pouch 700
PEPPERCORN CUVÉE, SPICE MIXTURE COARSE	Code W221128	470ml Aroma Safe



STARS AND STRIPES

Ingredients for 1 pizza

- 70g French fries
- 120g mozzarella
- 150g Pulled Pork Demetra
- To taste: French Fries, Seasoning Salt Wiberg

Method

1. Spread the dough into a previously greased round baking tray and leave to rise until doubled in volume.
2. Top with the mozzarella and pulled pork.
3. Bake at 280/300°C for 12–15 minutes.
4. Remove from the tray and finish with the fries seasoned with the French Fries, Seasoning Salt.

PULLED PORK	Code 02510	Pouch 1700
FRENCH FRIES, SEASONING SALT	Code W214143	1200ml Aroma Safe



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