



PIZZA SICILIANA WITH NUTELLA®

Pizza / Sandwich | Dessert | All year round | Banqueting

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Yields: 8 servings

Portion: 1 slice

INGREDIENTS

- 1 -9x11" Stonefire® Artisan pre-baked pizza crust
- 3 oz. Fiore di Latte cream
- 3 oz. Nutella®
- 1 cup chestnuts, cut into quarters
- 1/4 cup hazelnut biscotti, crumbles

Fiore di Latte Cream:

- 1/4 cup (2oz.) milk
- 3 tsp. unflavored powdered gelatin
- 1 cup (8oz.) milk, very cold
- * powdered sugar, optional

Method:

Prepare the Fiore di Latte Cream: In a small bowl, add 1/4 cup of cold milk and mix in powdered gelatin and let it sit for 5 minutes to form a sponge. Once this mix is

spongy, melt to turn into a liquid. You can do this in the microwave. Set aside to cool down. Pour the 1 cup of milk into a large bowl. Add the powdered sugar and stir it through. Pour in the melted gelatin mix and whisk together. Place in the fridge for 20 minutes. Take out of the fridge, and using an electric mixer whisk it up until the yogurt mix gets thick and doubles in volume. Pre-heat the conventional oven to 350°F and bake the pizza crust for 5 to 7 minutes or until golden brown. Remove from oven and while still warm spread with Nutella® over pizza base. Then dollop with Fiore di Latte cream and chestnut quarters. Top with hazelnut biscotti crumbles and top with powdered sugar if desired.
