



PIZZA QUATTRO STAGIONI WITH NUTELLA®

Pizza / Sandwich | Dessert | All year round | Banqueting

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Yields: 8 servings

Portion: 1 slice

INGREDIENTS

- 1 - 12" Stonefire Artisan pre-baked pizza crust
- 3 oz. Fiore di Latte cream
- 3 oz. Nutella®
- 1/4 cup grapes, seedless
- 1/4 cup Asian pear
- 1/4 cup strawberry
- 1/4 cup strawberry

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 the Nutella® over pizza base. Top with a dollops of Fiore di Latte cream, and then top with 4 different fruits-each fruit separately in its own quarter.

Top with powdered sugar if desired.