

**BELLISSIMO**



# AUTHENTIC ITALIAN INGREDIENTS

All the ingredients you need to make Italian, Italian. That's a beautiful thing, that's Bellissimo.

**TRY A NEW PIZZA RECIPE!**

By Chef Billy Manzo, **Billy Manzo Pizza**  
[www.billymanzopizza.com](http://www.billymanzopizza.com)

*See back for recipe.*



# Nana's Pan Pizza

By Chef Billy Manzo

## INGREDIENTS:

- 16oz of your house dough
- 12oz Vantaggio Whole Milk Mozzarella Cheese
- 8oz Bellissimo Fully Prepared Pizza Sauce
- 12 pieces Bellissimo Pepperoni
- Sea salt
- Bellissimo Red Pepper Flakes
- Bellissimo Italian Seasoning
- Basil
- Bellissimo Romano Cheese

## TOOLS:

- 1 or 2 "Nana" square pans
- Bellissimo Pan Spray



## DIRECTIONS:

- Preheat oven to 525°F
- Spray pan(s) with Bellissimo Pan Spray
- Spread dough in pan to proof and cover (room temperature for 1 hour or walk in for 3 hours (times are approximate)
- Spread cheese on dough
- Dollop red sauce on top of cheese
- Sprinkle with red pepper flake and sea salt to taste
- Bake while resting pan on baking rack in oven for air flow for 25-35 minutes while watching for browning on bottom
- Finish with fresh basil, Italian seasoning and pecorino to taste

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