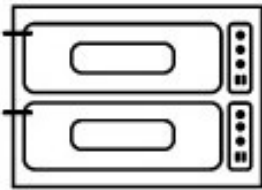


COOKING ADVISE (Frozen Pinsa)

PROFESSIONAL OVEN (STONE)

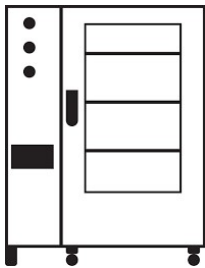


TEMPERATURE: 290/310 °C

HEAT DISTRIBUTION: 30% BOTTOM 70% TOP

COOKING TIME: 3/5 MINUTES BASED ON THE TOPPING

PROFESSIONAL CONVECTION OVEN



TEMPERATURE: 240/ 260 °C

FAN: LOW FAN SPEED

COOKING TIME: 5/ 7 MINUTES BASED ON THE TOPPING

PLACE THE PINSAs BASE DIRECTLY ON THE GRILL (*DO NOT PLACE IT ON A TRAY OTHERWISE YOU WILL NOT GET A CRUNCHY BASE*)

HOME CONVECTION OVEN



BEFORE COOKING: PREHEAT THE OVEN

TEMPERATURE: 250 °C

COOKING TIME: 5 / 7 MINUTES BASED ON THE TOPPING

TIPS: ADD THE MOZZARELLA AFTER 2/3 MINUTES

ONCE THE PINSAs BASE HAS BEEN DEFROSTED AND UNUSED MUST BE SEALED AND STORED IN THE FRIDGE AND CONSUMED WITHIN 48 HOURS