

Pizza Quattro Stagioni

with Turkey Bacon, Artichoke, Mushroom and Tomatoes

hellóchef

Pizza Quattro Stagioni is an Italian classic. It's divided into four sections, each of which represents one of the year's seasons.

Cals 1287 • Prot 62 • Carbs 165 • Fat 42

hellochef.com • 04-383-93-99 • hello@hellochef.com

🕒 cook: 30 min

R3188



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Toppings	2 ppl	3 ppl	4 ppl	
Artichoke hearts	240	240	480	Grams
Mushroom	250	250	500	Grams
Vegetable oil	1	1	2	Tbsp
Cherry tomatoes	150	250	300	Grams
Smoked turkey bacon	60	90	120	Grams
Grated mozzarella 4*	200	300	400	Grams
Fresh basil	15	15	15	Grams

Tomato sauce

Tomato passata	200	400	500	Grams
Olive oil	1	2	2	Tbsp
Garlic powder	2	4	4	Grams
Dried oregano	2	2	2	Grams
Brown sugar	5	10	10	Grams
Salt	0.5	1	1	Tsp

Pizza base

Pizza dough ball 10*, 11*	2	3	4	Piece
Plain flour 10*, 11*	10	15	20	Grams
Semolina 10*, 11*	30	45	60	Grams

Allergens

*4 Milk, *10 Wheat, *11 Gluten

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information

	Per Serving*
Energy (kJ/kcal)	5380 / 1287
Fat (g)	42.1
of which saturates (g)	15.8
Carbohydrate (g)	165
of which sugars (g)	12.7
Fiber (g)	11.1
Protein (g)	62.3
Salt (g)	4.1

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep toppings

Preheat the oven to 220°C/200°C fan. Preheat your baking trays (see pro tip!). Chop the **artichokes hearts** into quarters. Slice or quarter the **mushrooms**. Halve the **cherry tomatoes**. Cut the **turkey bacon** into bite-sized pieces.



2 Cook mushrooms

Heat a non-stick pan over a medium-high heat with a drizzle of **oil**. Once hot, add the **mushrooms** with a pinch of **salt** and cook for 5 min.



3 Make sauce

In a bowl, combine the **tomato passata**, **olive oil**, **garlic powder**, **dried oregano** and **brown sugar** with the **salt**. This is your **tomato sauce**.



4 Roll pizza

Sprinkle half of the **semolina** onto a clean surface. Sprinkle the **flour** onto a rolling pin and roll out the **dough balls**, then allow them to rest for 3 min. After 3 min, continue to roll out the **dough** until roughly the size of a dinner plate. Sprinkle the remaining **semolina** onto the pre-heated baking trays. Carefully transfer the rolled out **dough** onto the trays. Spoon over the **tomato sauce**.



5 Bake

Top the **pizza base** with the **mozzarella**. Place each topping into 4 separate sections. Brush the crust with **olive oil**. Bake for 20 min or until the crust begins to crisp and brown.



6 Serve

Once ready, tear the **basil** onto the **pizza**. Slice!