

ITALIAN/PIZZA RECIPES

Philly Lox Pizza

WHAT YOU NEED

- 16 oz Dough ball
- 4 oz **PHILADELPHIA** Whipped Cream Cheese
- 6 oz Shredded Mozzarella Cheese
- ½ cup Red Onion, sliced
- 5 oz Smoked Salmon slices
- 2 tbsp Capers
- 1 tbsp Parsley, chopped
- ½ tbsp Everything Bagel Seasoning



LETS MAKE IT

1. Stretch a 16 oz dough ball to 16" place on pan or screen
2. Cover dough with **PHILADELPHIA** whipped cream cheese (use piping bag or spatula to spread).
3. Cover pizza with shredded mozzarella cheese.
4. Place sliced red onion evenly around pizza.
5. Place pizza in oven for 6 to 6½ min. at 500°F.
6. Remove pizza from oven and place sliced smoked salmon, capers, and fresh chopped parsley evenly on pizza.
7. Sprinkle everything bagel seasoning to finish.

A.1. Philly Cheesesteak Pizza

WHAT YOU NEED

- 14 oz Cooked ribeye, skirt, flank steak, sliced
- 1 med White onion, sliced
- 1 med Green pepper, sliced
- 8 oz **A.1.** Steak Sauce
- 16 oz Dough ball
- 5 oz Shredded Mozzarella Cheese
- 5 oz **VELVEETA** Shredded Cheese



LETS MAKE IT

1. Place the steak, peppers, onions and 6 oz **A.1.** sauce in a medium bowl. Mix to coat evenly.
2. Stretch the dough ball to 16" round and place on pan or screen.
3. Cover with the dough with half the mozzarella and **VELVEETA** shreds.
4. Place dressed steak, peppers and onions evenly around pizza.
5. Finish topping the pizza with the remaining cheeses.
6. Place pizza in oven for 6 to 6½ min at 500°F.
7. Drizzle with remaining **A.1.** sauce.

Bacon Mac & Cheese Pizza

WHAT YOU NEED

- 16 oz Dough ball
- 10 oz Shredded Mozzarella Cheese
- 1 lb **KRAFT** White Cheddar Mac & Cheese
- 6 slices of bacon precooked chopped
- 1½ oz **KRAFT** Shredded Parmesan Cheese



LETS MAKE IT

1. Stretch a dough ball to 16" round and place on pan or screen.
2. Cover pizza with shredded mozzarella.
3. Place **KRAFT** Mac & Cheese (Cold) evenly around pizza.
4. Evenly place the chopped bacon over pizza.
5. Place pizza in oven for 6 to 6½ min at 500°F.
6. Remove pizza from the oven and garnish with shredded parmesan cheese.

Turtle Cheesecake Cannoli

WHAT YOU NEED

- 2 lbs **PHILADELPHIA** Cheesecake Batter
- 2 lbs Ricotta cheese
- 1 cup Caramel sauce
- 16 Cannoli shells
- 1 cup Dark chocolate bars, melted
- 1 cup Walnuts, chopped

LETS MAKE IT

1. Mix first 3 ingredients until blended. Spoon into pastry bag.
2. Fill cannoli shells with mixture.
3. Dip each end of cannoli into melted chocolate, then into nuts.

Substitute: prepare using pecans instead of walnuts.

