

FROM THE RENZI KITCHEN

Asparagus Pizza

Ingredients

- #36088 • 1 ea DeIorio's Raw Dough Flat, 10 oz
- #25619 • 6 oz Galbani Regular Shredded Mozzarella Cheese WM/LM
- #57065 • 4 fl oz Red Pack Pizza Sauce with Basil
- #88079 • 6 ea Fresh Large Asparagus
- #92016 • 3 fl oz Major Hollandaise Sauce Mix



Instructions

Pull dough flats out of freezer the night before and slack out. Weigh and measure cheese and pizza sauce. Cut woody ends off asparagus and peel bottom half of the stalks. Blanch the asparagus in salted boiling water for 30 seconds to 1 minute or until bright green. Shock in an ice bath. Prepare hollandaise sauce mix according to directions on package.

Heat oven to 500 degrees – if using a stone, be sure that is heated as well. When ready to assemble pizza – stretch the dough out on a pizza screen and top with sauce, then mozzarella and asparagus.

Bake pizza until golden brown crust and melted cheese. Drizzle hollandaise on top before serving.

Fresh herbs can be added as garnish – try dill, parsley or basil!

Recipe adapted from [DeIorio's](#)