

Base per Pizza



All the pleasure of your favourite pizza in a practical and versatile **Base per Pizza** ready in just a few minutes.

Preparation tips: Heat the oven to 180°C. Top the pizza base as you please and place it in the oven. Place a glass of water in the oven to create the proper level of humidity and bake for 15-18 minutes. Serve.

- Naturally lactose-free
- With extra-virgin olive oil
- Ideal for topping as you please
- Very quick to prepare
- Share the flavour



Senza Uova Senza Amido di Frumento

Ingredient

Water, corn starch, mix of flours (rice flour, wholemeal buckwheat flour), potato starch, vegetable oils (sunflower oil, extra-virgin olive oil), dextrose, thickener: guar gum; vegetable fibre (psyllium, apple), yeast, salt, raising agent (disodium diphosphate, sodium hydrogen carbonate, corn starch), preservative: potassium sorbate; flavouring.

May contain traces of **soy**, **mustard** and **sesame**.

Packaged in a protective atmosphere.

Characteristics

Value per 100 g

Energy kj	1294
Energy kcal	308
Fat	11
- of which — Saturated Fat	1,5
Carbohydrate	50
- of which — Sugars	0,50
Fibre	2,8
Protein	1,5
Salt	1,0