

White Pizza with Perline & Rosemary

INGREDIENTS

- 1-16 oz. prepared thin pizza crust
- 2 cups Lioni Perline mozzarella balls
- 1 sprig fresh rosemary, pulled apart
- sea salt and ground black pepper
- 1 tbsp. extra-virgin olive oil

PREPARATION

- 1) Preheat oven to 375°F.
- 2) Place pizza crust on large baking sheet; lightly brush olive oil on crust; top with mozzarella, rosemary; add salt and pepper to taste. Drizzle with olive oil.
- 3) Bake until crust is crisp and mozzarella is melted.

Makes 6 main-dish servings.



Lioni Latticini, Inc.

Traditional Fresh Mozzarella Products

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