



Pizza con Fungi

with Truffle Salt and Cream Sauce

Veggie

50 Minutes

+ Add



Bacon

100 g | 200 g

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Pizza Dough

340 g | 680 g



Mixed Mushrooms

200 g | 400 g



Baby Spinach

56 g | 113 g



Shallot

1 | 2



Cream

56 ml | 113 ml



Mozzarella Cheese, shredded

¾ cup | 1 ½ cup



Truffle Sea Salt

1 g | 2 g



Cream Sauce Spice Blend

1 tbsp | 2 tbsps



Vegetable Broth Concentrate

1 | 2



Garlic, cloves

2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, oil, unsalted butter, milk

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper

1



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
 - Preheat the oven to 450°F.
 - Wash and dry all produce.
- Drizzle **1 tsp oil** over **dough**. (**NOTE:** For 4 ppl, drizzle 1 tsp oil over each piece of dough.)
- With oiled hands, stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place while you prep remaining ingredients.

2



Prep

- + Add | Bacon**
- Meanwhile, cut or tear **oyster mushrooms** into ½-inch strips.
 - Thinly slice **remaining mushrooms**.
 - Peel, then finely chop **shallot**.
 - Peel, then mince or grate **garlic**.
 - Combine **¼ cup** (½ cup) **milk** or **water** and **cream** in a measuring cup. Set aside.

3



Cook mushrooms

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until golden, 5-6 min.
- Remove from heat, then stir in **broth concentrate** and **half the truffle salt**. Season with **pepper**.
- Transfer **mushrooms** to a plate. Carefully wipe the pan clean with paper towels.

4



Make cream sauce

- Reheat the same pan over medium-low.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots** and **garlic**. Cook, stirring often, until tender and fragrant, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir until coated.
- While stirring, gradually add **cream mixture**. Bring to a gentle boil.
- Cook, stirring often until **sauce** thickens, 1-2min. (**TIP:** Sauce should be thick.)
- Remove from heat.

5



Assemble and bake pizza

- + Add | Bacon**
- With **floured hands**, stretch **dough** again into a large oval shape. (**NOTE:** The dough should now hold its shape.)
 - Spread **cream sauce** over **dough**. Sprinkle **cheese** over **sauce**.
 - Top with **spinach**, then **mushrooms**.
 - Bake **pizza** in the **bottom** of the oven until golden-brown and crisp, 16-20 min. (**NOTE:** For 4 ppl, bake pizzas in the bottom and top of the oven, rotating sheets halfway through.)

6



Finish and serve

- When **pizza** is done, let sit for 2-3 min.
- Cut **pizza** into slices, then sprinkle as much **remaining truffle salt** over top as desired.
- Divide **pizza** between plates.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook bacon and prep

+ Add | Bacon

If you've opted to add **bacon**, cut **strips** crosswise into ½-inch pieces. Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 3-6 min.** Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **bacon fat** in the pan. Use the pan with **reserved bacon fat** to cook **mushrooms** in step 3. Do not add butter.

5 | Assemble and bake pizza

+ Add | Bacon

Top **pizza** with **bacon**.

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.