



# Pizza con Fungi

## with Truffle Salt and Cream Sauce

Veggie

50 Minutes

+ Add



Mild Italian Sausage, uncased  
250 g | 500 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](http://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

3/4 cup | 1 1/2 cups



Truffle Sea Salt

1 g | 2 g



Cream Sauce Spice Blend

1 tbsp | 2 tbsp



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

- 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

- + Add | **Mild Italian Sausage**
- 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, 1-2 min. (TIP: Sauce should be thick.)
- Remove from heat.

5



### Assemble and bake pizza

- 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

### 3 | Cook mushrooms

+ Add | **Mild Italian Sausage**

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Cook, breaking up **sausage** and stirring often, until **sausage** is cooked through, 4-6 min. \*\* Carefully wipe pan clean after cooking **sausage**.

\*\* Cook to a minimum internal temperature of 74°C/165°F.