



# Hawaiian Pizza Rolls

Hand-held snacks using Dr. Oetker Pizzaiolo Kits. Great for a main course or appetizer.

9 rolls (roll)



Easy

up to 20 Min.



## Ingredients:

### Pizza Rolls:

- 1 package Dr. Oetker Pizzaiolo Kits about 12 large slices
- 1 cup warm water
- 2 cup Selection Italiano 4 cheese blend
- 1 cup pineapple diced and drained
- 0.33 cup green onions sliced
- 200 grams Irresistibles Artisan hardwood smoked ham

- 1 Preheat oven to 425F
- 2 In a large bowl, combine crust mix with warm water until well blended. Knead dough into a smooth ball, about 2-3 minutes. Cover and let rest for at least 15 minutes.
- 3 On a lightly oiled surface, roll dough into an 18 x 12 inch rectangle.
- 4 Spread both sauce packs evenly onto the dough and sprinkle with cheese, pineapple and green onion. Lay ham slices slightly overlapping.
- 5 Roll dough starting from the long side up, ending with the seam side down. Using a serrated knife, slice the roll into 9 equal pieces. Spray a springform pan lightly with oil spray and arrange rolls cut side up.
- 6 Bake for 25 minutes, cover lightly with foil, and continue cooking further 10 minutes.

Let cool a few minutes before releasing from pan. Serve warm.

