



Mushroom Truffle Pizza

Dr. Oetker's Mushroom Truffle Pizza

about 4 servings



Easy

up to 10 Min.



Ingredients:

Pizza:

- 1 package Dr. Oetker Giuseppe Pizzeria Top & Bake
- 2 tbsp olive oil
- 0.5 lbs mixed mushrooms , sliced
- 2 shallots
- garlic , thinly sliced
- 1 tbsp rosemary , finely chopped
- 0.33 cup tomato sauce
- 0.5 cup shredded mozzarella cheese
- 0.5 cupcakes gruyère cheese
- 1 tbsp truffle oil
- 1 tbsp chives

- 1 Heat oil in large skillet set over medium-high heat; cook mushrooms for 3 to 5 minutes or until starting to brown. Stir in shallots, garlic, rosemary, salt and pepper; cook for 2 to 3 minutes or until mushrooms start to brown. Let cool completely.
- 2 Place prepared pizza crust on pizza pan or baking sheet. Spread tomato sauce over crust. Sprinkle with mozzarella and 1/4 cup (60 mL) of the Gruyère cheese. Top with mushroom mixture and remaining Gruyère cheese.
- 3 Bake according to package directions. Drizzle with truffle oil and sprinkle with chives before serving.

Tips

- Use a mix of your favourite mushrooms: try cremini, oyster, shiitake and/or chanterelle mushrooms.

