



Dessert Pizza Recipes

Dessert Pizza's are the next big thing to hit restaurants. With Italian Pizza becoming more innovative, Australia is to follow! Try using one of Trisco Foods' bakery fillings for a inexpensive and easy to use topping.

Apple & Cinnamon Crumble Pizza



Ingredients:

Trisco Apple & Cinnamon filling
200g Pizza dough
Crumble mixture
Décor Up Cream

Directions

Roll 200g of Pizza Dough into a pizza base and spread with Trisco Apple & Cinnamon filling. Top with crumble mixture. Bake in an oven at 265 degrees Celsius for about 10 minutes. Cover with whipped Décor Up cream and a dusting of icing sugar if desired.

Blueberry Custard Pizza

Ingredients:

Trisco Blueberry Bliss filling
200g Pizza dough
Olympia Custard
Décor Up Cream



Directions

Roll 200g of Pizza Dough into a pizza base and spread with Olympia Custard. Top with Trisco Blueberry Bliss filling. Bake in an oven at 265 degrees Celsius for about 10 minutes. Cover with whipped Décor Up cream and a dusting of icing sugar if desired.





Dessert Pizza Recipes

Banana & Caramel Crumble Pizza

Ingredients:

Trisco Banana & Caramel filling
200g Pizza dough
Crumble mixture
Décor Up Cream



Directions

Roll 200g of Pizza Dough into a pizza base and spread with Trisco Banana & Caramel filling. Top with crumble mixture. Bake in an oven at 265 degrees Celsius for about 10 minutes. Cover with whipped Décor Up cream and a dusting of icing sugar if desired.

Apple & Cinnamon Custard Pizza

Ingredients:

Trisco Apple & Cinnamon filling
200g Pizza dough
Olympia Custard
Décor Up Cream



Directions

Roll 200g of Pizza Dough into a pizza base and spread with Olympia Custard. Top with Trisco Apple & Cinnamon filling. Bake in an oven at 265 degrees Celsius for about 10 minutes. Cover with whipped Décor Up cream and a dusting of icing sugar if desired.

Why add dessert pizza's to your menu?

1. Make a good profit margin with low cost ingredients
2. They are quick to make & are not labour intensive
3. Stand out from the rest with a new & fun dessert!

