

## **Asparagus, mushroom & bresaola pizza / Tesco.**

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### **Publication/Creation**

[Cheshunt] : Tesco, [1993]

### **Persistent URL**

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TESCO

RECIPE *Collection*

## *Asparagus, Mushroom & Bresaola Pizza*

### INGREDIENTS

- 1 Napolina deep pan pizza base
- 1 jar Napolina traditional tomato  
pizza topping
- 75g (3 oz) Asparagus Spears  
fresh or tinned
- 40g (1½ oz) Bresaola Meat
- 75g (3 oz) Mixed Mushrooms  
chopped and sliced
- 50g (2 oz) Grated Mozzarella Cheese
- Marjoram Leaves to garnish

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RECIPE *Collection*

*Asparagus, Mushroom  
& Bresaola Pizza*

METHOD

- 1 Spread the pizza base with the topping as directed.
- 2 Arrange the asparagus, bresaola and mushrooms on top.
- 3 Sprinkle with grated cheese and bake as directed on the pack.
- 4 Garnish with marjoram leaves.

All lines subject to availability at Tesco

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