



Ingredients	6 servings
Rubicon Puree Bread Mix	1 cup
Vegetable Oil	2 Tbsp
Hot water (180-190F)	1.25 cups

Simply Thick Pizza Toppings

Marinara Sauce - Add 1 pump per 4 oz. Process until the proper texture for L4/Purée.

Fork Test: Sits up in a mound on a fork with no drips.

Spoon Test: smooth with no lumps.

Pizza toppings - Process topping until smooth. Add 1 pump per 4 oz processed topping.

Tip: For foods with skins like green peppers, steam the peppers to soften the skin

Fork test: Sits in a mound on a fork with no drips.

Ricotta: Naturally is not sticky, smooth with no lumps.

If weeping liquid is observed, add 1 pump SimplyThick and incorporate. Test again.

Puree Pizza Crust

1. Combine purée bread mix and oil in a mixing bowl.
2. Slowly whisk in the hot water until well blended. Let sit 5 minutes.
3. Spray sheet pan with oil. Scoop #16 scoops per serving onto sheet pan.
4. Spray back of offset spatula and flatten scoops. Add pizza toppings.
5. Cover sheet pan and place in 350°F oven for 8 minutes. Keep

