

# The secret of taste

Our Italian pizza is originally handmade with a thin base for that genuine pizzeria look. Part of the process is to leave the dough to rise for 24 hours. This produces a very light base with a golden crust. Baked in a wood-fired stone oven in the traditional Italian way. All ingredients are GMO free.

## Just delicious!

We only use wood from a sustainable and certificated beech plantation in Italy to avoid further deforestation.

Pizza Margherita, 7 x 305 g	n°: 233102
Pizza Verdura , 7 x 380 g	n°: 233104
Pizza 3 Formaggi, 7 x 350 g	n°: 233103
Pizza Tricolore, 6 x 350 g	n°: 233105
Lower Carb Cauliflower Pizza, <b>vegan</b> , 8 x 190 g	n°: 233144
Glutenfree Pizza Margherita, 8 x 330 g	n°: 233143
<b>Vegan</b> Spelt-Mini-Pizza "Caprese", 10 x 2 x 150 g	n°: 233147
<b>Vegan</b> Spelt-Mini-Pizza "Spinaci", 10 x 2 x 150 g	n°: 233108
<b>Vegan</b> Mini-Pizza basic, 8 x 3 x 120 g	n°: 233109
<b>Vegan</b> Pizza Pesto, 7 x 345 g	n°: 233138
<b>Vegan</b> Pizza BBQ-Jack, 7 x 410 g	n°: 233159

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## Organic wood-fired pizza

stone-baked in the traditional Italian way



# How to eat pizza like an Italian



## Our vegan line

