

A close-up photograph of a hand using a metal spoon to spread a thick, white, pourable cream cheese onto a round, uncooked pizza dough base. The dough is resting on a wooden cutting board. In the top left corner, a small white bowl contains a mixture of red and yellow spices. The text 'RETHINK PIZZA' is overlaid in large, bold, blue and white letters.

RETHINK PIZZA

**WITH POURABLE
CREAM CHEESE**

Featuring the Winning Chefs from
our StarChefs 2020 Competition!

SAVENCIA
FROMAGE & DAIRY

CHEESE USA



It all starts with

Pourable Cream Cheese

[@POURABLECREAMCHEESE](#)

[CLICK HERE FOR OUR WHITE MARGHERITA PIZZA](#)



Introduction

— **BY CHEF GREG GABLE** —

CORPORATE R&D CHEF FOR SAVENCIA CHEESE USA

Cream cheese has been around since the early 1800's in one form or another, growing from small dairy producers made on the farm for local consumption to what we have today, which is now a USDA Standard of Identity product produced by a handful of cheesemakers in the millions and millions of pounds annually.

My position as the Research and Development Chef for one of those producers, Savencia Fromage and Dairy, has provided me with infinite experiences with all the ways cream cheese is utilized. Up until now it has always been distributed and used in block form: 8oz., 3 lb., 30 lb. or as whipped and spreads in tubs. And while cheaper versions that use oils and other ingredients have come along (that do not classify as true cream cheese), nothing new has even been considered or thought about for cream cheese. Until now!

My first exposure to our Pourable Cream Cheese was many years ago when consulting for Savencia Fromage and Dairy, it was presented to me as "here... see what you can do with this" and I recall being blown away with the creative potential of this product. Now years later with it finally on the market, I still feel that same sense of amazement and excitement and love getting to see it in the hands of chefs all over the country.

This is a truly innovative product not just in cream cheese but also revolutionary in foodservice. It saves time, gets used straight from the fridge, and offers potential to bring the flavor of cream cheese to all kinds of dishes- like Pizza and flatbread, pasta, ice cream and so much more.

The following recipes represent some of the finest chefs across the nation embracing the possibilities of pourable cream cheese and exhibit the many benefits of this innovative product which will hopefully inspire you to new creations or variations on your own classics.

Enjoy,
Chef Greg Gable

Winter Citrus Roman Style Pizza

LEEK, SICILIAN PISTACHIO CREAM CHEESE, RADICCHIO, CURED PEPPERONCINI



CHEF ANDREA SOLIMEO

Pizza Gemelle | Nantucket, MA

We played around with a few different applications, savory and sweet, and this was our favorite. It's a play on a classic Sicilian citrus salad - it was light and bright overall - but the pourable cream cheese brought a level of silky richness that rounded everything out - and just gave pops of decadence.



INGREDIENTS

Leek

1 leek, Butter, Vegetable stock, or water, Salt, to taste, Pepper, to taste

Sicilian Pistachio Cream Cheese

50 grams pistacchio di bronte paste, 500 grams Smithfield pourable cream cheese, Salt, to taste, Pepper, to taste

Roasted Winter Citruses

1 Meyer lemon, 1 blood orange, 1 grapefruit, 1 cara cara orange, 2 kumquats

Assembly

1 radicchio tardivo, 1 Roman style pizza dough ball, Black pepper, to taste, Parmigiano reggiano, grated Fresh parsley, to taste Olio santo, Cured preserved pepperoncini in olive oil



METHOD

Leek

Cut the bottom of the leek into ¼ inch rounds until you get to the green, rinse well under running water to remove any dirt. Cook the leek low and slow in with a little knob of butter, salt and pepper, and a splash of vegetable stock or water - until the leeks have basically melted, it should be spreadable but not wet. Let it cool, this will be the base for your pizza.

Roasted Winter Citruses

Slice the Meyer lemon on a slicer on the 2.5 setting, lay out on a sheet tray, do the same with kumquats - just not on a slicer. Roast at 250 F with a little olive oil and salt and pepper. Segment the rest of the citrus fruits, drain the juices and cook using the same method for about 45 minutes - we want to remove moisture but maintain flavor.

Assembly

Cut the radicchio into spears. Stretch the pizza dough and spread melted leeks on as the base of the pie. Add fresh black pepper,

parmigiano and parsley. Cook at 690 F for 2 ½ minutes. Let it cool for a minute on a rack. Add your roasted meyer and kumquat cross sections on the bottom, arranged so it almost covers the leek sauce - flash in the oven for another 60 seconds to set the crust and get a little char on the lemon. Gently toss your segments, parsley, and radicchio spears with a little bit of olive oil, arrange on the pizza. Pipe dollops of the pistachio cream cheese pretty evenly so there are a couple dollops per slice. Finish with olio santo and a few pieces of the cured peperoncini, in the oil.

Sicilian Pistachio Cream Cheese

Put the cream cheese in a kitchen aid mixer and whip with the whisk attachment for 2 minutes at medium low. Add your pistachio paste and continue whipping on medium to medium high until a semi firm and homogeneous consistency is reached. Let the mixture cool, then season with a little salt and pepper and put in a piping bag.

Nordic Bacon Pizza

TOMATO, CABBAGE SALAD, FRESH HERBS



CHEF BRIANA VOLK

Portland Hunt + Alpine Club | Portland, ME

Based off a favorite of mine, a BLT pizza, this recipe brings in my Finnish heritage by using a riff on a cabbage salad which is a common side on Nordic Pizzas, but places it on top of the pizza, finishing it off. It's lighter than a typical BLT because of the Savencia cream cheese dressing, it is delicious, and accessible for any level of cook.



INGREDIENTS

- 6 slices bacon
- 1 cup Smithfield pourable cream cheese
- ¼ cup plus 3 tablespoons Extra Virgin Olive Oil
- 2 tablespoons fresh dill, finely chopped
- 2 tablespoons fresh parsley, finely chopped
- 2 tablespoons fresh tarragon, finely chopped
- 1 lemon, juiced and zested
- ½ head of cabbage
- 1 ball pizza dough
- 2 tomatoes, thinly sliced
- Salt, to taste
- Pepper, to taste

*"It is delicious,
and accessible for
any level of cook."*



METHOD

For the Assembly

Preheat your oven to 500 F. In a frying pan, cook the bacon over medium-high heat, until crispy, about 4 minutes, and set on a paper towel to cool.

Once cool, roughly chop and set aside. In a medium bowl, whisk together the pourable cream cheese and ¼ cup of olive oil until it is blended and becomes smoother and lighter in texture. Add the herbs to the cream cheese mixture and mix to combine. Squeeze 1 tablespoon fresh lemon juice into the cream cheese and mix. Reserve lemon pieces for zesting. Add salt and pepper to taste.

Slice the cabbage into thin shreds, much like a coleslaw. In a large bowl, pour the cream cheese mixture over the cabbage, stir to coat

the cabbage, and place in the refrigerator. Roll out your dough and place on a baking sheet that has been lightly floured.

Spread 3 tablespoons of olive oil on the dough. Place and cook in the oven for 6-8 minutes. Once the dough is cooked, remove from the oven. Spread the tomatoes atop the pizza to cover. Sprinkle salt and pepper to taste, over the tomatoes. Evenly spread out the bacon on top of the tomatoes. Take the cabbage mixture from the refrigerator and give it a stir to loosen it up and lift it.

Place the cabbage, piled high, in the middle of the pizza, spread out but about 2-3" away from the crust. Zest with lemon. Slice the pizza into six pieces and enjoy!

Charred Asparagus Pizza

CONFIT GARLIC-LEMON CREAM CHEESE, CURED EGG YOLK TORCHON,
PICKLED FRESNO CHILI, MINT



CHEF DANIEL CUTLER
Ronan | Los Angeles, CA

Our pizza submission is a riff on the classic combination of asparagus and egg. We thought the pourable cream cheese would make a nice canvas for these components.



INGREDIENTS

Pizza Dough

100% fortified 00 flour, 69% water,
21.6% sourdough pre ferment, 2% salt

Confit Garlic-Lemon Cream Cheese

500 grams Smithfield pourable cream cheese,
120 grams confit garlic, 20 grams lemon zest,
5 grams salt, 5 grams black pepper

Cured Egg Yolk Torchon

Egg yolks, 55% salt, 45% sugar

Pickled Fresno Chili

Fresno chilis, 3 parts red wine vinegar,
2 parts water, 1/2 part sugar, 1/4 part salt

Assembly

3 tablespoons Confit Garlic-Lemon Cream
Cheese, Charred asparagus, Caciocavallo,
Pecorino romano, Pickled fresno chili, to taste,
Cured Egg Yolk Torchon, grated, to taste,
Mint leaves, to taste



METHOD

Pizza Dough

Mix all ingredients except the salt in a diving
arm mixer until no dry spots are visible.
Autolyse for 1:15, then mix for 25 minutes. Add
salt and mix for 10 more minutes. Portion into
285 gram balls and then tighten into a taught
ball and place in a dough box to bulk ferment
for about 1 hour. Refrigerate for up to 3 days.

Confit Garlic-Lemon Cream Cheese

Combine all ingredients in a food processor
until homogenized.

Cured Egg Yolk Torchon

Bury egg yolks in salt and sugar mixture for
7 days. Rinse yolks lightly and dry for a few
minutes in a low oven on a sheet tray with

parchment. Pulse in a food processor until
crumbly but sticky. Roll into a torchon and
vacuum seal overnight. Wrap with cheesecloth
and hang for 6 weeks to dry.

Assembly

Stretch and shape the pizza dough and top
with the Confit-Garlic-Lemon Cream Cheese.
Then loosely cover with charred asparagus
and sprinkle with the caciocavallo and
pecorino romano cheeses. Bake in a 900 F
wood burning oven. Once baked, top pizza
with pickled fresno chili rings, grated cured
egg yolk torchon, mint leaves, and a sprinkle
of pecorino romano on the crust.

Blini Pizza

GARLIC-CREAM CHEESE, OSSETRA CAVIAR, CHIVES



CHEF DONNY FARRELL

Lettuce Entertain You | Chicago, IL

This is a very simple recipe and of course you do not need to make your own pizza dough to enjoy the elegance of this pizza. The richness from Smithfield's pourable cream cheese pairs well with the briny umami from the caviar, balanced out with the subtlety of fresh cut chives, and thin crunch from the dough. It's the perfect slice.



INGREDIENTS

Dough Starter

¼ gram active dry yeast, 94 grams cold water, 94 grams 00 flour

Pizza Dough

14 grams active dry yeast, 140 grams warm water, 920 grams 00 flour, 420 grams cold water, 180 grams Dough Starter, 20 grams fine sea salt

White Sauce

1 cup Smithfield pourable cream cheese, 2 cloves garlic, chopped 1.4 teaspoons salt

Assembly

Cornmeal, for dusting, Ossetra caviar, for topping, Chives, for topping

"Enjoy the elegance of this pizza"



METHOD

Dough Starter

Mix the yeast and water together in a small bowl. Add flour and mix to incorporate. Cover with plastic and let sit at room temp for 14 hours.

Pizza Dough

Mix the yeast and warm water in a small bowl. Add flour to a mixing bowl or stand mixer using a dough hook and add the cold water, mix until incorporated. Add the yeast water, mix. Add salt and mix for an additional minute. Spread flour on the table and knead the dough by hand for 5 minutes, dusting with flour as needed to prevent sticking. Using a dough cutter cut the dough into 5 equal pieces and weigh 300 gram portions. Form into balls, place on a sheet tray, and wrap the entire sheet in plastic to eliminate any air from getting in. Place the dough in the fridge and let sit for 36-48 hours to ferment.

White Sauce

Mix together all ingredients in a bowl.

Assembly

Preheat your oven to 500 F and place your pizza stone in the oven and heat for 1 hour. Pull the dough out to come to room temperature 30 minutes before cooking.

Shape the dough by stretching it from the middle outward, be sure to leave the edges full without flattening them, to form a nice crust. Dust the pizza peel with corn meal and place the dough on top, then spoon two ounces of the white sauce on the dough.

Slide the pizza off the peel onto the pizza stone and cook for 7-9 minutes until the crust is golden brown and the sauce starts to caramelize. Pull the pizza out and top with ossetra caviar and chives.

Tlayuda de Carne Asada

FLANK STEAK, REFRIED BEANS, SALSA MACHA CREAM CHEESE, PICO DE GALLO, AVOCADO



CHEF GUSTAVO ROMERO
Nixta Tortilleria | Minneapolis, MN

Tlayuda is a Oaxacan street food delicacy traditionally made with the iconic quesillo or queso Oaxaca. Savencia cream cheese add the flavor and consistency that you need to enjoy this dish.



INGREDIENTS

Marinated Flank Steak

6 ounces flank steak, 1 jalapeno, deveined, 2 ounces cilantro, 1 clove garlic, 1 lime, juiced 2 ounces olive oil, 1 teaspoon salt

Refried Beans

8 ounces black beans, cooked, 1 small white onion, 1 serrano pepper, 2 cloves garlic, 2 epazote, or cilantro sprigs, 2 ounces lard

Pico de Gallo

2 roma tomatoes, small diced, 1 jalapeno, deseeded and small diced, ¼ red onion, small diced, 1 lime, ½ teaspoon salt, ¼ teaspoon black pepper

Salsa Macha Cream Cheese

4 garlic cloves, roasted, 2 dried arbol chiles, 4 ounces vegetable oil, 8 ounces Smithfield pourable cream cheese, 2 ounces grated cotija cheese, ½ teaspoon, black pepper, 4 ounces roasted peanuts, chopped

Assembly

1 corn tlayuda, 6 ounces Marinated Flank Steak, cooked to desired temperature, 4 ounces refried beans, 1 avocado, 4 ounces pico de gallo, 4 ounces Salsa, Macha Cream Cheese, 1 ounce fresh Mexican herbs



METHOD

Marinated Flank Steak

Blend jalapeno, garlic, cilantro, lime juice and olive oil until smooth and pour over steak and marinate overnight. Grill to desired temperature.

Refried Beans

In a pot, melt lard at medium heat. In a food processor, process onion, serrano, garlic and herbs.

Add mixture to lard and cook until brown. Add the black beans and cook until beans are soft. Blend the mixture until smooth and lard has emulsified.

Pico de Gallo

Combine tomatoes, jalapenos and red onion, add lime juice and adjust seasonin with salt and pepper.

Salsa Macha Cream Cheese

In a small pot, add oil, garlic cloves and dry chiles. Cook at a low temperature until the garlic is soft. In a food processor, process garlic and dry chiles with about 2 ounces of oil until it emulsifies. Fold in pourable cream cheese, cotija, roasted peanuts and black pepper.

Assembly

Preheat the oven on the broiler setting. On a Comal or flat top, toast tlayuda until crispy, brushing with remaining chile-garlic oil, add beans and spread to cover the surface. Slice meat and place on top of the tlayuda, add pico de gallo and with spoon place Salsa Macha Cream Cheese in little drops all over the tlayuda. Put in the oven for about 15 to 20 seconds just enough to melt some of the cheese. Place the tlayuda on a large plate and add avocado and fresh herbs to finish and serve.

'Nduja & Roasted Sunchoke Flatbread

COFFEE & BROWN BUTTER CREAM CHEESE, SAGE, HONEY, BLACK PEPPER



CHEF JACQUELYN CARNESI Roberta's Pizza | Brooklyn, NY

The "hits all the right notes" combination of 'nduja, sunchoke, sage, coffee, brown butter, honey and decadent Smithfield pourable cream cheese makes for a super tasty dish for the colder months.



INGREDIENTS

Dough

250 grams bread flour, 5 grams instant or active dry yeast, 3 grams kosher salt, 2 grams sugar, 150 grams barely warm water, plus extra if needed

Coffee & Brown Butter Cream Cheese

130 grams Smithfield pourable cream cheese, 25 grams milk, 15 grams dry milk powder, 45 grams butter, ½ gram coffee powder

Roasted Sunchoke

500 grams sunchoke, 1/16" slices, 20 grams extra virgin olive oil, 20 grams salt, ½ lemon, juiced

Sage Leaves

15 sage leaves, Olive oil, 3 grams salt, ¼ lemon, juiced

Assembly

65 grams 'nduja, separated into pea sized pieces, ½ gram coffee powder, 85 grams Smithfield pourable cream cheese, 25 grams milk, Black pepper, to finish, Honey, to finish, Maldon salt, to finish



METHOD

Dough

Mix the flour, yeast, salt, and sugar in a medium bowl. Add 150 grams of barely warm water and stir until smooth. If the dough feels dry or crumbly mix in a scant tablespoon of water. Cover the bowl with a damp kitchen towel and let rise until doubled in volume, around 2 hours.

Coffee & Brown Butter Cream Cheese

Add butter to a small saucepan and place over medium heat until butter is melted. Whisk in the milk powder and keep whisking occasionally until the butter solids are a deep caramel brown. Strain solids and reserve butter for another day. Spread solids on a paper towel and break up with a fork and let cool. In a small bowl, whisk together the pourable cream cheese, coffee powder, milk and the brown butter solids until smooth.

Roasted Sunchoke

Place sunchoke into a medium sized bowl of water with the lemon juice and 12 grams kosher salt. Take sunchoke and using a towel, squeeze as much water out as possible. Place the sunchoke in a medium bowl and toss with olive oil and 8 grams salt. Spread on a baking sheet in a single layer and bake at 500°F for 3 minutes. Remove from the oven and allow to cool to room temp.

Sage Leaves

Drizzle sage leaves with olive oil, salt and lemon juice.

Assembly

Preheat the oven 500°F. Put the rack in the center of the oven. Lightly oil a 13 x 18 inch baking sheet. On a lightly-floured countertop, roll the dough into a ball. Cover with a damp towel and let rest for 30 minutes. Place the pizza dough on the center of the baking sheet, flour side up, and stretch it lengthwise down the center of the baking sheet.

Continue to stretch the dough towards the edges of the pan until it's about 1 inch away from the edges. Set aside. Using a spatula spread the Coffee & Brown Butter Cream Cheese over the dough. Cover with sunchoke. On top of the sunchoke, dot the flatbread with pieces of 'nduja. Scatter sage leaves evenly. Sprinkle coffee powder over everything in an even layer. Place the tray into the oven and cook for 20-30 minutes, rotating the tray every 10 minutes. While the flatbread is cooking, in a small bowl whisk together pourable cream cheese and milk, until smooth.

Place in a squeeze bottle or piping bag. When the flatbread is golden brown and crisp, remove the tray from the oven and using two spatulas move the flatbread to a cooling rack or cutting board. Finish with 6-10 turns of freshly cracked black pepper, a drizzle of honey and a drizzle of pourable cream cheese in the squeeze bottle.

Allow to cool for 5 minutes. Cut into 8-10 pieces, serve and enjoy.

Lomi Salmon Lavosh

QUICK CURED SALMON, ROMA TOMATO, GREEN ONION, SESAME SEEDS



CHEF KIKI ARANITA Poi Dog | Philadelphia, PA

Lavosh is a staple at all my family gatherings in Hawaii and while it has Armenian or Iranian origins, it has been absorbed into the cuisine that we call Hawaii's 'local food' and adapted by many of Hawaii's cooks -- there are island versions that use guava and pineapple, for instance. This recipe is adapted from one by my Auntie Dianne's mother, modified to hold up to a Savencia cream cheese and lomi salmon -- a classic Hawaiian side dish -- topping. The result is distinctly of Hawaii but with flavors that speak to classic combinations found on the mainland: lox and schmear on a bagel.



INGREDIENTS

Lomi Salmon

½ pound salmon, skinned, 1 cup coarse sea salt, preferably Hawaiian, enough to cover both sides of salmon, 1 tablespoon raw sugar

Lavosh

3 cups flour, ¼ cup raw sugar, 1 teaspoon salt, ½ teaspoon baking soda, ½ cup butter, at room temperature, 1 cup buttermilk, ½ cup sesame seeds

Assembly

2 roma tomatoes, diced, 2 stalks green onion, sliced thin, ½ sweet onion, diced, Smithfield pourable cream cheese

*Made with
Chili Peppah Water*



METHOD

Lomi Salmon

Mix sugar and salt together and coat both sides of salmon with the blend. Leave in the fridge overnight, covered, for a quick cure. The next day, rinse sugar and salt off the salmon, dry off the salmon and put in the freezer.

For the Lavosh

Combine all dry ingredients in a stand-mixer on medium speed and cut in butter until mixture resembles crumbs. Add buttermilk until dough is formed. Remove from the mixer and form dough into balls, either 1" diameter ones for smaller flatbreads or 3" for personal pan pizza sized flatbread.

Assembly

Preheat the oven to 400 F. On a floured board, roll out dough balls into sheets of lavosh to ¼" thickness, placing directly onto ungreased sheet pans.

Sprinkle with sesame seeds and bake at 400 F for 10 minutes or until chestnut brown, then cool on a wire rack.

While lavosh is cooling, dice salmon into ¼" cubes and mix with tomatoes, sweet onion and green onion. Drizzle cream cheese on lavosh.

Top cream cheese with lomi salmon and serve.

Spiced Salmon Potato Flatbread

ONION CREAM CHEESE, GREEN APPLE, JICAMA, ROASTED CHERRY TOMATO,
ARUGULA, LEMON VINAIGRETTE



CHEF PATRICK HAVARD

Omni Houston Hotel | San Antonio, TX

I started with the combination of the pourable cream cheese and salmon, which led to the potato flatbread; a perfect fit as the texture is more delicate and closer to crepes.



INGREDIENTS

Onion Cream Cheese Sauce

¼ cup Smithfield pourable cream cheese, 1 tablespoon onion flakes, Salt, to taste, Pepper, to taste, Lemon, to taste

Potato Flatbread

1 russet potato, baked, skin removed, smashed smooth, 1 ounce butter, softened, 1 teaspoon sugar, ¼ cup Smithfield pourable cream cheese, 1 cup all purpose flour

Lemon Vinaigrette

1 tablespoon shallot, minced, 1 teaspoon garlic, minced, ¼ cup lemon juice, fresh, ¾ cup olive oil, ¼ cup parsley, chives, basil, and/or cilantro, chopped fine, Salt, to taste, Pepper, to taste, Sugar, to taste

Assembly

3 ounces salmon filet, sliced finger size, Cumin, to season, Coriander, to season, Smoked paprika, to season, Fennel seed, to season, Black pepper, to season, ¼ cup green apple, julienne, ¼ cup jicama, julienne, ¼ cup cherry tomatoes, roasted, 1 cup arugula, picked, 1 tablespoon chives, mince, 1 tablespoon parsley, minced, 2 ounces Onion Cream Cheese Sauce, 2 Potato Flatbreads, 2 ounces Lemon Vinaigrette



"a Perfect Fit as the texture is more delicate and closer to crepes"

METHOD

Onion Cream Cheese Sauce

Whip cream cheese until it's light and fluffy, and fold in onion flakes. Adjust seasoning with salt, pepper, and lemon.

Potato Flatbread

Mix warm smashed potato, butter, sugar and cream cheese until smooth, then chill. Add flour incrementally until a soft dough forms. Portion out 12 balls and roll to 5 inch circles. Griddle in a pan with light oil, about 1 minute each side, until nicely spotted.

Lemon Vinaigrette

Cover shallots and garlic with lemon juice in a bowl. Slowly mix in oil, then add herbs and adjust seasoning with salt, pepper and sugar.

Assembly

Preheat a cast iron pan over medium heat. Season salmon with spices and cook 1 minute each side, then drain on a paper towel. Toss vegetables in the lemon vinaigrette. Spread onion sauce on flatbread. Add salmon and vegetables decoratively on flatbread, and roll the second flatbread.

Four-Cheese Asparagus White Pizza

CHERRY TOMATOES, JALAPENO, GARLIC, BASIL, PARSLEY



CHEF RALPH SCAMARDELLA
Tao Group Hospitality | New York, NY

Combining two of my favorite things in the world: cream cheese and pizza. I wanted something that would compliment the great cheese flavor and be fresh with a kick of heat. All those elements come together here in this recipe.



INGREDIENTS

Pizza Dough

3 pounds all purpose flour, preferably unbleached, 1 packet or 7 grams active dry yeast, 1 ½ ounces salt, 1 ounce sugar, 2 ounces extra-virgin olive oil, 1 quart plus 1 cup water

"Combining two of my favorite things in the world: Cream Cheese and Pizza."

Assembly

1 pint Smithfield pourable cream cheese, ½ cup shredded whole milk mozzarella, 2 cloves garlic, chopped, 1 ounce fresh basil, 2 ounces extra virgin olive oil, ½ ounce fresh Italian parsley, ¼ cup grated Pecorino Romano, ¼ cup grated Parmigiano, 2 jalapenos, sliced and rinsed to remove excess seeds 8 large asparagus, peeled, lightly grilled and sliced into rounds, Cherry tomatoes, cut in half, Salt, to taste, Pepper, to taste



METHOD

Pizza Dough

Mix 1 cup of water and 1 cup of flour, then add the yeast and sugar and mix well. Set aside in a covered bowl in a warm place.

The mixture should start to bubble before you can use it, about an hour.

In a stand mixer place the remaining flour inside the bowl on low speed, add the yeast mixture, then slowly add the water. When the dough forms a smooth ball add the salt and continue mixing for 10 minutes.

Add the olive oil and mix until all the oil is incorporated in the dough. Place the dough in a covered bowl and let it double in size and then punch it down and scale off into a 12x17" sheet pan that's been lightly oiled and let it proof overnight in the refrigerator.

Assembly

Place all the cheeses in a bowl, mix together and set aside. Remove the dough from the refrigerator and let it get room temperature. Preheat your oven to 450 F. When the dough has softened and proved to about the top edge of the pan, make sure to spread the dough evenly with your finger tips to cover the entire pan. Par bake in the oven until the dough is lightly golden brown, about 10 minutes. Let the dough cool, then spread the cheese mixture on top of the dough evenly. Place the jalapeno and asparagus all over the cheese mixture. Sprinkle with extra virgin olive oil and some parmigiano. Bake it in the oven for another 15 minutes or until the cheese gets golden brown. Remove from the oven and let the pizza cool for a few minutes so the cheese can set. Top with cherry tomatoes, cut and enjoy!

Crab Rangoon Flatbread

MOZZARELLA, JALAPEÑO, PICKLED RED ONION



CHEF ROBERT TREVISANUTTO

Well Bread Restaurant Group | Tequesta, FL

I took my favorite appetizer, unfolded it and integrated it into an over the top flatbread, using pourable cream cheese, sweet king crab meat, green chilies for some giddy up and pickled red onions to cut through the richness.



INGREDIENTS

Crab Rangoon Flatbread

1 flatbread, Smithfield pourable cream cheese, to taste, 1 ounce extra virgin olive oil, 2 ounces whole milk mozzarella cheese, 3 ounces king crab meat, 1 ounce jalapeño, 1 ounce pickled red onion

Assembly

Smithfield pourable cream cheese, to taste



"My favorite appetizer, unfolded it and integrated it into an over the top flatbread"

METHOD

Crab Rangoon Flatbread

Brush flatbread with extra virgin olive oil, drizzle pourable cream cheese over flatbread up to one inch from the border. Sprinkle mozzarella over cream cheese and top with jalapeños, pickled red onion and king crab. Bake in a convection oven at 350 F for 12-15 minutes or a pizza oven at 550 F for 8-10 minutes.

Assembly

Once the flatbread comes out of the oven, drizzle more pourable cream cheese over the entire flatbread. Cut into wedges and devour!

SAVENCIA
FROMAGE & DAIRY

CHEESE USA



NEW!

smithfield

POURABLE CREAM CHEESE



ALL NATURAL INGREDIENTS

READY TO USE

WHIPS IN SECONDS

3 LB (1.3kg) Cream Cheese