

Caramelized leek and bacon pinsa

PORTIONS	PREPARATION	COOK TIME
4	10 min	29-31 min
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Vincent Rodier, Executive Chef



List of ingredients

	Pinsa snack 53031 Quantity: 4
6	Thick bacon slices
2	Leeks, sliced
1 tbsp	Olive oil
½ tsp	Garlic powder
¼ cup	Mascarpone
1 ½ cups	Shredded mozzarella
¼ cup	Grated parmesan

Preparation steps

STEP 1

Drizzle the olive oil on the Pinsa and sprinkle the garlic powder.

STEP 2

Pre-bake the pinsa directly on the oven rack for 5 minutes at 298°C (570°F).

STEP 3

Chop the bacon into ½-inch pieces. In a large skillet over medium heat, cook until crispy, about 8 min. Transfer to a plate lined with paper towels.

STEP 4

Leave a thin layer of bacon fat in the skillet. Add the sliced leeks and sauté until tender, roughly 12 min. Remove from heat and set aside.

STEP 5

Spread the mascarpone all over the Pinsa. Put half of the mozzarella and add the leeks and bacon. Top with parmesan and the rest of the mozzarella.

STEP 6

Bake the pinsa directly on the oven rack for 4-6 min at 298°C (570°F).