

K#

P#

| Group Members | | Absent on Lab day? |
|---------------|--|--------------------|
| ☺- Lab Leader | | |
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Nutella Fruit Pizza

Ingredients:

1/2 puff pastry sheet
 1/8 C fresh raspberries, halved
 1/8 C fresh blueberries, whole
 1/2 banana, sliced thin
 1 kiwi, peeled and sliced
 1/8 C white chocolate chips
 3 T Nutella

Read through the directions/ingredients and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Directions:

1. Preheat your oven to 400 degrees.
2. Prepare your puff pastry by following the steps discussed in questions 1-6 of your pre-lab.

DO NOT THROW OUT SCRAP PASTRY DOUGH!

3. While your pastry crust is baking for 10 minutes, prepare your topping according to the assignments from your pre-lab.
4. Once your crust has finished baking, remove from oven but **DO NOT TURN OVEN OFF!**
5. Evenly spread the Nutella over the pastry crust.
6. Now evenly spread your fruit on top of your "Nutella sauce".
7. Finally, sprinkle your pizza with the white chocolate pieces.
8. Bake an additional 3-5 minutes or until chocolate starts to melt.
9. Be sure to watch your pastry so that your crust does not over-brown!