



# Truffled Mushroom White Pizza with Rocket

Classic 25 Minutes • 1 of your 5 a day • Veggie

21



Garlic Clove



Sliced Mushrooms



Mature Cheddar  
Cheese



Creme Fraiche



Grated Hard Italian  
Style Cheese



Pizza Bases



Truffle Zest



Rocket

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Frying Pan, Grater, Baking Tray, Garlic Press and Bowl.

## Ingredients

|  | 2P       | 3P       | 4P       |
|--|----------|----------|----------|
| Garlic Clove**                           | 1        | 2        | 2        |
| Sliced Mushrooms**                       | 240g     | 360g     | 480g     |
| Mature Cheddar Cheese **7)               | 60g      | 90g      | 120g     |
| Creme Fraiche** 7)                       | 150g     | 225g     | 300g     |
| Grated Hard Italian Style Cheese** 7) 8) | 40g      | 65g      | 80g      |
| Olive Oil for the Sauce*                 | 2 tbsp   | 3 tbsp   | 4 tbsp   |
| Pizza Bases 13)                          | 2        | 3        | 4        |
| Truffle Zest                             | 1 sachet | 1 sachet | 2 sachet |
| Rocket**                                 | 20g      | 40g      | 40g      |

\*Not Included \*\*Store in the Fridge

## Nutrition

|                         | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 452g        | 100g     |
| Energy (kJ/kcal)        | 4315 /1031  | 956 /228 |
| Fat (g)                 | 35          | 8        |
| Sat. Fat (g)            | 13          | 3        |
| Carbohydrate (g)        | 147         | 33       |
| Sugars (g)              | 2           | 1        |
| Protein (g)             | 33          | 7        |
| Salt (g)                | 4.45        | 0.99     |

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## Cook the Mushrooms

Preheat your oven to 200°C. Peel and grate the **garlic** (or use a garlic press). Heat a drizzle of **oil** in a medium frying pan on medium-high heat. Add the **sliced mushrooms** to the pan and season with **salt** and **pepper**. Cook until browned, 4-5 mins, stirring occasionally. Add the **garlic** and stir-fry for 1 min.



## Finish the Prep

Meanwhile, grate the **Cheddar cheese**. Pop the **creme fraiche**, **grated hard Italian style cheese** and **olive oil for the sauce** (see ingredients for amount) into a medium bowl. Mix together, then season to taste with **salt** and **pepper**.



## Start your Pizzas

Pop the **pizzas** onto a board. Spread the **creamy sauce** equally over the **pizza bases**, leaving a 1cm border around the edge.



## Layer the Toppings

Once the **garlic mushrooms** are cooked, divide them between the **pizza bases** and scatter over the **Cheddar cheese**.



## Ready, Steady, Bake

When the oven is hot, slide the **pizzas** directly onto the middle rack and bake until the **base** is golden and the **cheese** has melted and is bubbly, 10-12 mins.



## Finish and Serve

Transfer the **pizzas** to your serving plates and cut into slices. Sprinkle over the **truffle zest** and finish with a handful of **rocket**.

Enjoy!