



Recipes

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Wild Mushroom, Artichoke and Pancetta Piadinas

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 2 Tbsp. Pancetta , diced into 1/4" cubes
- 1 oz. vol. Olive Oil
- 2.5 oz. vol. Portabella Mushrooms , gills removed and sliced
- 1 oz. vol. Stitake Mushrooms , stems removed , thinly sliced
- 2 oz. vol. Button Mushrooms , sliced
- 2 tsp. Garlic Chips
- 1/4 tsp. Fresh Rosemary , chopped
- 1.5 oz. vol. Artichoke Hearts , quartered
- 1 oz. vol. Gorgonzola Crumbles
- 3.5 oz. vol. Fontina Cheese , shredded

Directions:

1. Render pancetta in a medium size skillet over medium heat. Remove pancetta with a slotted spoon and set aside.
2. Add another 1 oz. of olive oil and add mushrooms, garlic and rosemary.
3. Saute until mushrooms are golden brown and slightly crispy. Set aside.
4. Spread gorgonzola evenly on top half of garlic herb wrap.
5. Top with pan crisped mushrooms, garlic chips, artichoke hearts and Fontina cheese.
6. Bring left and right sides 1" towards ingredients, and fold bottom up over ingredients and close.
7. Place on cornmeal dusted pizza peel and place in deck oven at 550°F for approximately 3-4 minutes or until golden brown.
8. Remove from oven and place on worksurface. Cut in half and serve.