

PIZZA MARGHERITA LACTOSE FREE

with DMK Ingredients Mozzarella lactose free <0.01%

With our DMK Ingredients MOZZARELLA with a lactose level below 0.01%, this pizza is most suitable for all people who are lactose intolerant or who want to abstain from lactose. NO lactose, but tasty margherita pizza.



DMK Ingredients Mozzarella lactose <0.01%

- Lactose level less 0.01% in DMK Ingredients firm type Mozzarella: usable in countries with low lactose limit
- Fresh and creamy taste in combination with ideal stretching-properties
- Well known perfect processing properties of DMK Ingredients Mozzarella like cutting and shredding due to perfect firmness
- DMK Ingredients Mozzarella with optimal melting and browning characteristics
- After baking: excellent blister size, attractive colour and minimal oiling-off

Ingredients

Pizza lactose free <0.01%

Flammkuchen dough, chilled	1 piece
Tomato sauce	6 table spoons
Herbs	some
DMK Ingredients Mozzarella lactose <0.01%	60 g

Method

- Mix tomato sauce with Italian herbs
- Spread tomato sauce on pizza dough
- Strew grated DMK Mozzarella lactose free <0.01% on the pizza
- Bake for 5-6 Minutes (depends on oven-type) and enjoy your pizza margherita style

For further information, please contact us

DMK Deutsches Milchkontor GmbH
Flughafenallee 17 • 28199 Bremen • Germany
Tel.: +49 421 243-0 • Fax: +49 421 243-26 86
info.ingredients@dmk.de • www.dmk.de