

CUTTING EDGE
SOLUTIONS

Sysco



Cauliflower Pizza Crust

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SIMPLY™



Deliver a plant-based, traditional style pizza with our new **Sysco Simply Cauliflower Pizza Crust**. Rich in authentic Italian flavor, this gluten-free par-baked masterpiece blends real cauliflower with quality ingredients for a premium hand-stretched and stone-baked vegan crust experience. Stored frozen for maximum convenience and shelf-life, this crust cooks to perfection in a conventional oven, toaster oven, or grill in just 5-7 minutes.

Features and Benefits

- Non-GMO, egg-free, gluten-free, and made with real cauliflower
- Cauliflower crusts are a time-efficient option, customizable and align with current food trends and consumer demands
- Genuine rise in the dough, hand-stretched and stone-baked
- No artificial flavors, colors, or preservatives
- 83% of consumers are adding plant-based foods to their diets to improve health and nutrition, while 62% do so for weight management¹
- 34% of consumers say they'd be likely to order dishes made with vegetables, such as cauliflower pizza crusts, instead of carb-rich items²

Sources:

- 1 Baum + Whitman
- 2 Technomic 2018 Healthy Eating Consumer Trend Report

Ingredients

CONTAINS: CAULIFLOWER, DOUGH NON-GMO PIZZA MIX: (CORN STARCH, RICE FLOUR, POTATO STARCH, DEXTROSE, VEGETABLE FIBERS: PSYLLIUM, FRUCTOSE, VEGETABLE FIBERS: INULIN, EMULSIFIER, STABILIZER: SORBITOL), NON-GMO YEAST, NON-GMO EXTRA VIRGIN OLIVE OIL, NON-GMO PIZZA BROWN CANE SUGAR, NON-GMO SEA SALT

Menu Ideas

- **Vegan and Gluten-Free BBQ Pulled Jackfruit Pizza:** Cauliflower pizza crust topped with shredded jackfruit tossed in BBQ sauce, mustardy shaved celery root, vegan Cheddar cheese, sliced red onions and sweet corn, garnished with chives and cilantro*
- **“Everything” Breakfast Pizza:** “Everything” seasoned cauliflower pizza crust topped with spicy red pepper-tomato sauce, eggs, ricotta cheese, cherry tomatoes, thinly sliced prosciutto, fresh baby kale, parsley and red pepper flakes*
- **Moroccan Spiced Lamb & Carrot Hummus:** Spiced chickpea and carrot purée topped with shawarma seasoned sautéed lamb, fennel and garbanzo beans, sprinkled with pistachios, parsley and sumac, served with grilled cauliflower flatbread wedges*
- **Margherita Vegetarian Pizza:** Cauliflower pizza crust topped with tomato sauce, San Marzano tomatoes, fresh mozzarella, pesto sauce and fresh basil*

*pictured

Preparation & Handling

Keep crust frozen prior to baking. Do not eat crust without cooking. Remove crust from plastic film, add toppings, then place it in desired oven or grill. Crust is done cooking when bottom is golden brown. Refrigerate or discard any unused portion. For the best results, cook one crust at a time.

- **Conventional Oven:** Preheat oven to 450°F. Bake for 5-7 minutes. Check crust after 5 minutes. Let crust cool for 2 minutes.
- **Toaster Oven:** Preheat oven for 450°F. Bake for 5-7 minutes. Check crust after 5 minutes. Let crust cool for 2 minutes.
- **Grill:** Preheat grill to 450°F. Turn off one of the burners. Place the crust on the side where the burners are off. Keep grill lid open during cooking. Bake for 5-7 minutes. Let crust cool for 2 minutes.

*Due to oven variances, cooking times may require adjustments.

SUPC	Pack/Size	Brand	Description
7071080	12/12"	SYS SIMP	PIZZA CRUST CAULI PLANT BASED

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