



WOULD YOU LIKE TO FIND AN EASY WAY TO INCREASE YOUR SALES AND OFFER YOUR CUSTOMERS A STUNNING NEW PRODUCT?



- ✓ **No need for extra equipment.**
- ✓ **No need to buy additional ingredients.**
- ✓ **An additional revenue earner, perfect for any business.**

Introducing the **Panuozzo**. Originally a street food from Campania, southern Italy, the **Panuozzo** is a pizza sandwich, that can be filled with cheese, meat, vegetables and other ingredients.

The great thing is that, for the bread, you can simply take your regular pizza dough, bake it "naked" and it will rise in the oven like a pillow because the dough is not weighted (similar to a Pita). You will have an airy, crunchy, flavourful bun, which you can fill with all kinds of goodies!

1. Take your proved dough ball and cut in half. Form each half into a long sandwich shape.
2. Pop in your pizza oven for just a few minutes until it puffs up and turns golden brown.
3. Once cooked, cut all the way round using kitchen scissors. Your Panuozzo is now ready for filling.
4. Pop back in the oven to warm up or melt ingredients such as Mozzarella.
5. Wrap in paper and serve as a street food to go!



The original 'Panuozzo' was filled with Pancetta and Mozzarella or Prosciutto ham and Mozzarella or a spicy sausage and garlic infused Rapini.

A super easy profit-earning lunch time snack for diners eating in, or as a takeaway street food style option.

To explore more money making ideas with Sturdy Foods, or for any help and support, get in touch today via info@sturdyfoods.co.uk, or call us on **01765 641200**.