



Menu Solutions

GET INSPIRED



TINA GLEN
PRODUCT DEVELOPMENT MANAGER



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Let's create taste memories!

At Pan' Artisan, we know a lot about dough. As a specialist producer of genuinely hand-crafted products, our skilled staff use only the finest, natural ingredients. Our range of artinsal products include authentic doughballs, pucks and bases for pizza as well as speciality breads. We hope you enjoy some of our favourite recipes.

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Focaccia Romana

AUTHENTIC ITALIAN BREAD



Capresse Open Sandwich



METHOD
BAKE 2-3 MINS



TIME
5 MINUTES



SERVING
1 PERSON



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan Focaccia Romana 150g sheet (Defrosted)
2 tablespoons of pre-made Tomato Sauce, 100g Mozzarella,
5 Cherry Tomatoes (Halved)
Basil Leaves, Black Pepper and Olive Oil to finish

SPREAD THE TOMATO SAUCE ON THE FOCACCIA ROMANA BASE ENSURING AN EVEN COVERING. BAKE FOR 2-3 MINUTES UNTIL CRISP. WHEN COOL TEAR THE BUFFALO MOZZARELLA INTO STRIPS AND DISTRIBUTE EVENLY ALONG WITH THE CHERRY TOMATOES. FINISH WITH BASIL LEAVES, BLACK PEPPER AND A DRIZZLE OF GOOD QUALITY OLIVE OIL.

Pulled Pork Open Sandwich



METHOD
BAKE 2-3 MINS



PREP -TIME
5 MINUTES



SERVING
1 PERSON



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan Focaccia Romana 150g sheet (Defrosted)
2 tablespoons pre-made Tomato Sauce, 100g Mozzarella,
100g Pulled Pork, 50g Caramelised Onions, 100g Roasted Red and Yellow Peppers, BBQ Sauce and Chopped Chives to finish

SPREAD THE TOMATO SAUCE ON THE FOCACCIA ROMANA BASE ENSURING AN EVEN SPREAD. BAKE FOR 2-3 MINUTES UNTIL CRISP. WHEN COOL TEAR THE MOZZARELLA INTO STRIPS AND DISTRIBUTE EVENLY ALONG WITH THE PULLED PORK. LAYER ON THE ROASTED PEPPERS AND FINISH WITH A SPRINKLE OF CHOPPED CHIVES AND DRIZZLE OF BBQ SAUCE.

Black Cherry Crumble Romana



METHOD
BAKE 8-10 MINS



PREP -TIME
3 MINUTES



SERVING
1 PERSON



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan Focaccia Romana 150g sheet (Defrosted)
80g Black Cherry Pie Filling, 40g Crumble Mix, 50g Custard.
Cream or Ice-Cream to finish.

SPREAD THE CUSTARD ON THE FOCACCIA ROMANA BASE ENSURING AN EVEN SPREAD. ADD THE CHERRY PIE FILLING EVENLY AND TOP WITH CRUMBLE MIX. BAKE FOR 8-10 MINS AT 330°C. SERVE WITH ICE CREAM OR FRESH CREAM.

Focaccia Rosemary

artisan
Specialties

Focaccia Mozzarella



METHOD
NO COOK



PREP -TIME
3 MINUTES



SERVING
1 PERSON



DIFFUCULTY
1 / 10

INGREDIENTS

*150g Pan' Artisan Focaccia Rosemary (Defrosted)
100g Mozzarella, 5 Cherry Tomatoes (Halved)
Basil Leaves, Black Pepper and Olive Oil to finish
(*Cut from a 1KG rectangle)

TEAR THE MOZZARELLA INTO STRIPS AND DISTRIBUTE
EVENLY ALONG WITH THE CHERRY TOMATOES. FINISH WITH
BASIL LEAVES AND A DRIZZLE OF EXTRA-VIRGIN OLIVE OIL.
SERVE COLD

Toasted Topped Focaccia



METHOD
TOAST IN
OVEN



PREP -TIME
8 MINUTES



SERVING
76 CANAPÉS



DIFFUCULTY
3 / 10

INGREDIENTS

1KG Pan' Artisan Focaccia Rosemary 1kg rectangle (Defrosted)
Toppings - Rosemary, Sea Salt, Olive Oil, Beetroot, Feta Cheese,
Rocket, Mozzarella, Basil, Halved Cherry Tomatoes, Dill.

CUT THE 1KG RECTANGLE INTO 3 LENGTHWAYS THEN SLICE
EACH LENGTH INTO 1.5CM THICK SLICES, DRIZZLE WITH
OLIVE OIL AND TOAST. ALLOW TO COOL AND TOP WITH THE
FOLLOWING COMBINED INGREDIENTS.

1. MIXED TOMATOES, RED ONION, BASIL, OLIVE OIL AND
WHITE WINE VINEGAR.
2. MIXED BEETROOT, FETA CHEESE AND DILL.
3. MOZZARELLA, CHERRY TOMATO HALVES, BASIL, OLIVE OIL.

Tasca Pockets

SOFT POCKET BREAD



Italian Deli Tasca



METHOD
NO COOK



TIME
5 MINUTES



SERVING
1 PERSON



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan Italian Herb Tasca, 3-4 slices of Italian Cured Sliced Meats, 30g Red & Yellow Peppers, 20g Preserved Artichokes
25g Grilled Courgette, Rocket Leaves

DEFROST THE TASCA BEFORE STUFFING EVENLY WITH ALL THE INGREDIENTS AND SERVE COLD

Honey Glazed Beef Tasca



METHOD
PAN FRY



PREP -TIME
10 MINUTES



SERVING
2 PERSONS



DIFFUCULTY
4 / 10

INGREDIENTS

2, Plain Tasca (Defrosted), 75g Rump, Sirloin or Flank Steak,
2 tablespoons Honey Glaze Sauce, 1 Chilli, 1 Spring Onion, A few
Rocket Leaves, A few Pine Nuts, Sesame Seeds to finish

CUT THE BEEF INTO THIN STRIPS AND PAN FRY FOR A FEW
MINUTES UNTIL LIGHTLY COOKED, ADD THE CHOPPED
CHILLI, CHOPPED SPRING ONION, ROUGHLY CHOPPED PINE
NUTS AND HONEY GLAZE. TAKE OFF THE HEAT AND STIR TO
COAT THE BEEF. FILL THE TASCAS AND FINISH WITH A FEW
ROCKET LEAVES AND A SPRINKLING OF SESAME SEEDS

Cheese & Chutney Tasca



METHOD
GRILL 1-2 MINS



PREP -TIME
3 MINUTES



SERVING
1 PERSON



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan Red Onion Tasca (Defrosted)
40g Grated Emmental Cheese, 20g Onion Chutney, A Few slices of
Cucumber and Tomato.

SPREAD THE ONION CHUTNEY THROUGHOUT THE TASCA,
ADD THE GRATED EMMENTAL CHEESE AND PLACE IN A
PANINI GRILL FOR 1-2 MINUTES OR UNTIL CHEESE HAS
MELTED. OPEN TASCA AND PLACE IN THE SLICED CUCUMBER
AND TOMATO THEN SERVE.

Gluten Free Pizza

DOUGHS & BASES



The Jalapeno Guacamole Pizza



METHOD
8-10 MINS



PREP -TIME
8 MINUTES



SERVING
1 PERSON



DIFFUCULTY
3 / 10

INGREDIENTS

Pan' Artisan 9" Gluten Free Pizza Base, 30g of pre-made Tomato Sauce, 125g Mozzarella, 50g Spicy Beef, 25g Sliced Red Onion, 1 medium sized Jalapeno - sliced, 4 teaspoons Guacamole, Chopped Chives

SPREAD THE BASE WITH TOMATO SAUCE. ADD THE SPICY BEEF EVENLY. SLICE THE FRESH MOZZARELLA AND PLACE ON TOP WITH THE RED ONION AND JALEPENOS. PLACE IN THE OVEN AT 290°C FOR 8-10 MINS OR UNTIL GOLDEN. ADD GUACAMOLE AND CHOPPED CHIVES AND SERVE.

The Classic Egg Pizza



METHOD
8-10 MINS



PREP -TIME
5 MINUTES



SERVING
1 -2 PERSONS



DIFFUCULTY
3 / 10

INGREDIENTS

Pan' Artisan 240g Dough Puck (rolled to 12") or 9" Gluten Free Pizza Base, 50g pre-made Tomato Sauce, 100g Mozzarella, 10 Black Olives, 10 Baby Spinach Leaves, Soft Boiled Egg, 10g Parmesan Shavings

SPREAD THE BASE EVENLY WITH TOMATO SAUCE. ADD THE SLICED FRESH MOZZARELLA AND OLIVES. PLACE IN THE OVEN AT 290°C FOR 8-10 MINS OR UNTIL GOLDEN. ADD THE SPINACH LEAVES, SOFT BOILED EGG (QUARTERED), PARMESAN SHAVINGS AND SERVE.

15x11 Pizza Rectangles

FOR PERFECT PIZZA PORTIONS



Vegetable Supreme Pizza



METHOD
8-10 MINS



PREP -TIME
5 MINUTES



SERVING
12 PERSONS



DIFFUCULTY
2 / 10

INGREDIENTS

Pan' Artisan 15"x11" White or Brown Pizza Base,
120g pre-made Tomato Sauce, 200g of 80/20 Cheese, 80g
Peppers, 50g Mushrooms, 60g Sliced Red Onion, 80g Sweetcorn

**SPREAD THE BASE WITH TOMATO SAUCE. ADD THE CHEESE,
DICED PEPPERS, MUSHROOMS, ONION AND SWEETCORN.
COOK AT 280°C FOR 8-10 MINUTES OR UNTIL GOLDEN.
PORTION AND SERVE.**

The Mediterranean Feast Pizza



METHOD
8-10 MINS



PREP -TIME
5 MINUTES



SERVING
12 PERSONS



DIFFUCULTY
3 / 10

INGREDIENTS

Pan' Artisan 15"x11" White or Brown Pizza Base,
120g pre-made Tomato Sauce, 200g of 80/20 Cheese,
12 Pepperoni slices, 10 Black Olives, 60g Red Onion,
80g Green Pepper, 80g Spicy Beef, 25g Jalapeno

**THINLY SPREAD THE BASE WITH 2/3RDS OF THE TOMATO
SAUCE. ADD THE CHEESE, SPICY BEEF AND FINELY CHOPPED
GREEN PEPPERS, OLIVES AND RED ONION. TOP WITH THE
PEPPERONI SLICES AND JALAPENOS. PIPE REMAINDER OF
TOMATO SAUCE IN LINES ON TOP. COOK AT 280°C FOR 8-10
MINUTES OR UNTIL GOLDEN. PORTION AND SERVE.**

Topped Thin Base Pizza

THIN AND CRISPY BASES



Salmon & Creme Fraiche Pizza



METHOD
6-8 MINS



PREP-TIME
5 MINUTES



SERVING
2 PERSONS



DIFFICULTY
2 / 10

INGREDIENTS

Pan' Artisan 12" Thin Pizza base, 50g Crème Fraiche, 50g Sliced Smoked Salmon, 3 Sliced Miniature Gherkins, Grated Lemon Rind, Handful of Rocket Leaves, Sprinkle of Black Pepper and Dill.

COOK THE PIZZA BASE FOR 6-8 MINS IN 290°C OVEN OR UNTIL THE BASE IS GOLDEN, SPREAD ON CREME FRAICHE AND TOP WITH REMAINING INGREDIENTS.

Online Masterclasses, Hints & Tips
at www.panartisan.com

HOW TO PREPARE AND USE FROZEN DOUGH BALLS



HOW TO MAKE GARLIC BREAD FROM A DOUGH BALL



HOW TO MAKE APPLE CRUMBLE PIZZA



HOW TO MAKE FLAMMKUCHE FROM A DOUGH BALL



HOW TO MAKE STROMBOLI FROM A DOUGH BALL



HOW TO MAKE CALZONE FROM A DOUGH BALL



HOW TO MAKE FOCACCIA ROMANA OPEN SANDWICH



HOW TO MAKE CINNAMON SWIRLS FROM A DOUGH BALL





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