

# Prego

## NUTELLA PIZZA

Strawberry, Marshmallow, Rainbow Sprinkle

(Serves 2) MODERATE ★★☆☆ TIME: 30mins



### INGREDIENTS

Prego Homemade Pizza Dough	200gm
Flour, to dust	
Nutella	150gm
Strawberry, thinly sliced	100gm
Marshmallows	40gm
Rainbow Sprinkle	15gm

### METHOD

1. Preheat oven to 230°C.
2. Roll dough to desired thickness with flour if needed. Transfer to baking tray.
3. With dough on the baking tray, spread Nutella evenly, sprinkle with marshmallows.
4. Bake in oven for approximately 8 minutes (varies with size of oven and thickness of dough).
5. Remove from oven. Garnish with strawberries, rainbow sprinkle and cut to desired portions.

  
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The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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# Prego

## TORTINO DI CREMINI

Portobello, Spinach, Sundried Tomatoes, Smoked Scarmoza

(Serves 2) EASY ★☆☆☆ TIME:15mins



### INGREDIENTS

Portobello Mushroom 4 pcs  
Baby Spinach 100gm  
Sundried Tomatoes 50gm  
Smoked Scamorza, 4 pcs  
sliced

Fresh Garlic, crushed 3 pcs  
Olive Oil 1 tbsps  
Fresh Rosemary 1 sprig  
Salt, to taste  
Pepper, to taste  
Fresh Arugula 20gm  
Pickled Onions 10gm  
Balsamic Dressing 25ml  
Lemon Dressing 25ml

### METHOD

1. Preheat pan to medium heat, and oven to 180°C.
2. Season Portobello mushrooms with salt, pepper, olive oil and fresh rosemary. Place in the pan with skin side down, and cook for 8 to 10 minutes.
3. Cut one piece of Portobello into small dices and set aside.
4. Preheat pan to medium heat and pour in olive oil. Sauté crushed garlic, spinach. Add diced Portobello and sundried tomatoes.
5. Use sautéed mixed vegetables from Step 4 to fill the Portobello. Top with scamorza cheese and bake for 2 to 3 minutes until the cheese melts.
6. Transfer to a plate, drizzle with balsamic dressing and arrange arugula salad after tossing with lemon dressing. Final garnish with pickled onions and sundried tomatoes around.

  
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## PREGO PIZZA

Italian Ham, Precooked Mushroom, Sundried Tomatoes, Cream, Parmesan, Mozzarella

(Serves 2) MODERATE ★★☆☆ TIME:30mins



### INGREDIENTS

Prego Homemade Pizza Dough	2pcs
Mozzarella Cheese, shredded	200gm
Italian Ham (Pork), sliced	150gm
Precooked Mushrooms	80gm
Sundried Tomatoes	40gm
Parmesan	50gm
Cream	40ml

### METHOD

1. Preheat oven to 230°C.
2. Roll dough to desired thickness, adding flour if needed. Transfer to baking tray lined with baking paper.
3. Sprinkle with mozzarella, ham, mushrooms, sundried tomatoes and parmesan. Pour the cream around the pizza.
4. Bake in oven for 8 to 10 minutes, depending on thickness of dough and preferred crustiness.
5. Remove from oven and cut pizza to desired portions.

  
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## GALLETTO GRIGLIATO ALLA DIAVOLA

Spring Chicken, Precooked Hot Red Chilli Pepper Mix Roast Vegetable

(Serves 2) EASY ★★☆☆ TIME:30mins



### INGREDIENTS

Spring Chicken, marinated	1pc
Red Chilli Pepper & Mixed Roasted Vegetables, precooked	200gm
Rosemary Chicken Jus Fresh Rosemary, for garnish	50gm

### METHOD

1. Remove chicken from the bag and lightly wipe off marinade.
2. Preheat pan to medium heat and oven to 180°C.
3. Sear the chicken till golden brown, about 2 to 3 minutes on each side. Transfer to a tray and place into preheated oven.
4. Bake for 18 to 20 minutes, until crispy golden in colour.
5. Reheat chilli pepper & mixed roasted vegetables together with the chicken in the oven for another 5 to 6 minutes.
6. Reheat chicken jus on medium heat in a sauce pan.
7. Arrange the chicken, on top of the bed of red chilli pepper & mixed roasted vegetables.
8. Pour the chicken jus over, with fresh rosemary as garnish.

  
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