



# Perfect Pizza

## COOKBOOK



**PIZZA DOUGH, PIZZA SNACKS AND ESSENTIAL TOPPINGS**



# OUR STORY

Founded by Italian immigrant Natale Italiano, *Perfect Italiano* has been making specialty cheese since 1930.

Our Parmesan, Ricotta and Mozzarella making methods came from all over Italy and have been perfected for the meals you love – to make your risottos creamier, your pizzas stretchier and your pastas, soups and salads tastier. With our extensive range of parmesan cheese blocks, grated cooking blends, and creamy ricotta; we are the trusted choice for hassle-free dinner times in Australian kitchens. The undisputed go-to brand of cooking cheese, *Perfect Italiano* offers quality cheese that's...

**PERFECT FOR THAT.**

LEARN MORE AT [PERFECTITALIANO.COM.AU](https://www.perfectitaliano.com.au)

**FOR A TASTY, GOLDEN,  
STRETCHY CHEESE  
THAT IS PERFECT FOR  
TOPPING PIZZAS AND  
CHEESY BITES, USE  
PERFECT ITALIANO  
*Perfect Pizza.***

Our beloved *Perfect Pizza* cheese is crafted by blending Mozzarella, Cheddar, and a hint of Parmesan. As it bakes in the oven, it transforms into a golden, bubbling delight, offering an authentically stretchy cheese pull with every slice. Not only does it provide an enjoyable stretch, but its great flavour also elevates your other toppings for a delicious pizza every time.



**PERFECT FOR THAT**



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# PERFECT *Pizza Dough*

Quick and easy pizza dough recipes for all tastes and dietary requirements, perfect every time.





# PIZZA Snacks

Perfect pizza snacks for parties, picnics or lunch on-the-go. Make your own pizza scrolls and puff pastry pizzas with a variety of toppings for everyone to enjoy.





# CHEESY Pizza Pockets

**PREP 1 HOUR COOK 75 MIN MAKES 4 FOR EACH FILLING**

## INGREDIENTS

6 sheets puff pastry, thawed

1/3 cup pizza sauce

**450g Perfect Italiano™ Perfect  
Pizza cheese**

1 egg, beaten

## PEPPERONI PIZZA

80g shaved salami, torn into  
smaller pieces

50g sliced mushrooms

1/4 (65g) red capsicum, thinly  
sliced

## VEGETARIAN PIZZA

1/2 cup (80g) semi dried tomatoes,  
sliced

1/4 (65g) capsicum, thinly sliced

80g char-grilled eggplant strips

1 small zucchini, thinly sliced

30g spinach leaves

## HAWAIIAN PIZZA

120g shaved leg ham

1/3 cup canned pineapple pieces

1/2 (60g) red onion, thinly sliced

1/4 (65g) red capsicum, thinly  
sliced

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Grease and line an oven tray with baking paper.
2. Cut two pastry sheets into quarters. Spread 2 teaspoons of pizza sauce in the centre of 4 pastry squares leaving a 1cm border. Sprinkle 1/4 cup Pizza cheese on top. Top with either pepperoni, vegetarian or Hawaiian pizza filling.
3. Place remaining pastry squares on top of filling and stretch over filling, press edges together to seal. Trim edges if required then press a fork around edge. Brush with egg. Fold two corners over the top to form a Danish style look. Brush with egg.
4. Place on oven tray and bake for 20-25 minutes until golden. Repeat with remaining pastry, pizza sauce, cheese, fillings and brushing with egg and cook as before.

## TIPS

- The base ingredients quantity is enough to make 4 pizza pockets for one filling. If you choose to make more, thaw out pastry sheets as required
- You can easily swap ingredients around to make any combo in your pizza pocket.
- Sprinkle grated parmesan on top 10 minutes towards the end of baking for an extra cheesy hit.







# CHEATS

# Pizza Calzone

**PREP 1 HOUR COOK 6 MIN MAKES 8 CALZONES**

## INGREDIENTS

3 cups plain flour  
1 ¼ cups warm water  
1 tbsp olive oil

## FILLING

⅓ cup pizza sauce  
**450g Perfect Italiano™  
Perfect Pizza cheese**  
1 cup (150g) store bought  
char-grilled eggplant strips  
1 cup (200g) chargrilled  
capsicum strips, drained  
100g button mushrooms,  
sliced  
1 medium (150g) zucchini,  
thinly sliced  
Olive oil, for cooking

## METHOD

1. To make the calzone dough sift flour into a large bowl, make a well in the centre, add the water and oil. Stir until flour is incorporated and mixture forms a dough. Knead to a smooth ball on a lightly floured surface. Cut into 8 even pieces.
2. Knead one ball at a time into a ball. Roll out to form a 20cm circle then spread pizza sauce on half, leaving a 1cm border. Sprinkle ¼ cup of Pizza cheese on top of sauce. Top with some of the eggplant, capsicum, mushrooms and zucchini. Sprinkle with another 2 heaped tablespoon of remaining cheese. Brush one edge lightly with water. Fold dough over filling and press edges together to enclose. Twist edges over and over to form a crimped edge.
3. Heat enough oil to cover the base of a large, non-stick frying pan over a medium heat. Cook two at a time for about 5-6 minutes, turning over halfway until golden.
4. Remove and place on a large ovenproof tray lined with paper towels.

## TIP

- Keep warm in oven whilst cooking.

## OTHER FILLING SUGGESTIONS

- Squeeze the liquid from 250g frozen and thawed spinach. Sprinkle over dough as in step 2. Add ¼ cup crumbled feta cheese then sprinkle with Pizza cheese as above.
- Spread calzone with pizza sauce, shredded barbecue chicken, sliced mushrooms, cooked chopped bacon, chopped capsicum and cheese as above.





# ROASTED CAPSICUM & EGGPLANT *Pizza Scrolls*

**PREP 15 MIN COOK 20 MIN MAKES 8 SCROLLS**

## INGREDIENTS

½ quantity of basic pizza dough (see page 4)

1 tbsp pizza sauce

**1 ⅔ cups (150g) Perfect Italiano™ Perfect Pizza cheese**

1 cup (200g) baby spinach leaves, coarsely chopped

¼ cup (40g) roasted capsicum, finely diced

¼ cup (35g) char-grilled eggplant, finely diced

## METHOD

1. Roll dough out to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Spoon pizza sauce evenly over the top. Sprinkle over one cup of the Pizza cheese and top with baby spinach, capsicum and eggplant.
3. Starting from the longest edge, roll up to enclose filling and form a cylinder. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining cheese. Bake 15-20 minutes or until golden and cooked through.

## TIPS

- If making fresh pizza dough, allow proving time so dough is light and fluffy.
- Cooked scrolls freeze well. Placed cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.





# PEPPERONI *Pizza Scrolls*

**PREP 15 MIN COOK 20 MIN MAKES 8 SCROLLS**

## INGREDIENTS

½ quantity of basic pizza dough (see page 4)

1 tbsp pizza sauce

**1 ⅔ cups (150g) Perfect Italiano™ Perfect Pizza cheese**

50g sliced pepperoni, finely diced

## METHOD

1. Roll out dough to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Spoon over pizza sauce evenly and sprinkle over one cup of the Pizza cheese and pepperoni.
3. Starting from the longest edge, roll up to enclose filling and form a cylinder. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra Perfect Pizza cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining cheese. Bake 15-20 minutes or until golden and cooked through.

## TIPS

- If making fresh pizza dough, allow proving time so dough is light and fluffy.
- Cooked scrolls freeze well. Placed cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.





# BACON & CHEESE *Pizza Scrolls*

**PREP 15 MIN COOK 20 MIN MAKES 8 SCROLLS**

## INGREDIENTS

½ quantity of basic pizza dough (see page 4)

**1 ⅓ cups (150g) Perfect Italiano™ Perfect Pizza cheese**

¾ cup (120g) diced bacon

## METHOD

1. Roll dough out to form a 20cm x 30cm rectangle. Position dough so that the longest edge is closest to you.
2. Sprinkle over one cup of the Pizza cheese and bacon.
3. Starting from the longest edge, roll up to enclose filling and form a log. Cut into 8 equal pieces.
4. **PIE MAKER METHOD:** Preheat pie maker according to manufacturer's instructions. Place four scrolls into preheated pie maker. Close the lid and cook for 5 minutes. Open the lid and sprinkle a little extra cheese over the top of each scroll. Close and cook for a further 5 minutes or until cooked and golden. Remove and repeat with remaining scrolls and cheese.
5. **OVEN METHOD:** Preheat oven 200°C / 180°C fan-forced. Line a baking tray with baking paper. Place scrolls onto baking tray approximately 2 cm apart. Top with remaining cheese. Bake 15-20 minutes or until golden and cooked through.

## TIPS

- If making fresh pizza dough, allow proving time so dough is light and fluffy.
- Cooked scrolls freeze well. Placed cooled scrolls into a zip lock bag or containers. Freeze for up to one month. Reheat in pie maker for 5 minutes.







# CHEESY Pizza Puffs

**PREP 13 MIN COOK 20 MIN MAKES 8 PIZZA PUFFS**

## INGREDIENTS

### PASTRY BASE AND CHEESY SAUCE

2 tbsp (40g) butter

2 tbsp plain flour

$\frac{3}{4}$  cup (185ml) milk

**$\frac{1}{2}$  cup (60g) Perfect Italiano™ Perfect Pizza cheese**

Salt and pepper to taste

2 sheets puff pastry, cut in four squares

## METHOD

### PASTRY BASE AND CHEESY SAUCE

1. Melt butter in a medium saucepan over medium heat and stir in flour.
2. Cook for 1 minute, pour in milk in two batches, stirring well between each addition. Continue to stir until there are no lumps, about 5 minutes.
3. Remove from heat and stir in Pizza cheese. Season to taste.
4. Cool completely.
5. Preheat oven 220°C/200°C (fan forced). Line 2 baking trays with baking paper and place squares onto each tray.
6. Spoon one heaped tablespoon of cheesy sauce into the centre of each pastry square and spread out slightly to the edges.
7. Continue with different toppings on the following page.



# CHEESY PIZZA PUFFS

## 3 Ways

**PREP 13 MIN COOK 20 MIN MAKES 8 PIZZA PUFFS**

### INGREDIENTS

#### ANTIPASTO

2 tbsp pizza sauce  
50g pepperoni, diced  
½ cup antipasto mix, oil  
drained and chopped

**110g Perfect Italiano™  
Perfect Pizza cheese**

#### MUSHROOM & PESTO

2 tbsp pesto  
3-4 button mushrooms,  
trimmed and sliced thinly

**110g Perfect Italiano™  
Perfect Pizza cheese**

#### BBQ CHICKEN & RED ONION

3 tbsp BBQ sauce  
1 cup (160g) chopped BBQ  
chicken

¼ red onion, sliced thinly

**110g Perfect Italiano™  
Perfect Pizza cheese**

### METHOD

#### ANTIPASTO

1. Spoon over 1-2 teaspoons of pizza sauce on the base puff pastry square.
2. Divide pepperoni and antipasto mix amongst pastry squares and top with remaining cheese.
3. Fold each of the corners of the pastry toward the centre of the square without joining the points.
4. Bake for 15 minutes, swapping trays over halfway. Serve warm or cold.

#### MUSHROOM & PESTO

1. Spoon over 1-2 teaspoons of pizza sauce on the base puff pastry square.
2. Dollop a teaspoon of pesto over the top and add 3-4 mushroom slices.
3. Scatter cheese evenly, making sure to leave the pastry border clear.
4. Bake 15 minutes, swapping trays over halfway. Serve warm or cold.

#### BBQ CHICKEN & RED ONION

1. Mix 2 tablespoons of BBQ sauce with chicken and place over the top of cheesy sauce. Scatter with red onion and drizzle over remaining BBQ sauce. Top each square with cheese.
2. Bring two opposite corners to the centre and pinch together. Repeat with remaining squares. Bake for 15 minutes, swapping trays halfway. Serve warm or cold.



# MONKEY *Bread*

The fun finger food, made even more enjoyable when shared with your family and friends.



# WHAT IS *Monkey Bread?*

**MONKEY BREAD IS A DISH THAT'S MADE UP OF MANY SMALL PIECES OF DOUGH PACKED TOGETHER WITH A TOPPING TO BIND THEM.**

It first appeared in Hungary and was originally a sweet pastry, but nowadays you can find both sweet and savoury versions.

## **WHY IS IT CALLED MONKEY BREAD?**

This savoury recipe inherited this name because it's eaten by using your hands to pull apart the dough. It's a fun finger food, made even more enjoyable when shared with your family and friends.

## **HOW DO YOU MAKE MONKEY BREAD?**

Savoury monkey bread recipe always starts with the pizza dough made from scratch, and then you can get creative with the toppings.

Here are three different variations, all using the same basic dough made from scratch and flavoured with different herbs, cheeses and dips. Try them all to find your favourite!



# CHEESY *Monkey Bread*



**PREP 15 MIN COOK 25 MIN SERVES 4-6**

## INGREDIENTS

Cooking spray

½ quantity classic pizza dough (see page 4)

**1 cup (150g) Perfect Italiano™ Perfect Pizza cheese**

1 tbsp. chopped thyme

Pinch sea salt flakes

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Spray a 20cm round cake pan or ovenproof fry pan with oil.
2. Turn pizza dough out onto a lightly floured surface. Add half the Pizza cheese and knead until combined.
3. Shape dough into a 3cm thick log. Roughly tear portions of dough from log and place, side by side over base of prepared pan. Combine remaining cheese, thyme and salt, then sprinkle on top of dough. Spray with oil.
4. Bake for 20 minutes or until risen and golden brown.

## TIP

- You can use any fresh herb combinations in this monkey bread such as finely chopped garlic, parsley, chives or rosemary, or finely diced chillies.

# CHEESE & CHIVE *Monkey Bread*



**PREP 15 MIN COOK 15 MIN SERVES 4**

## INGREDIENTS

Cooking spray

½ quantity classic pizza dough (see page 4)

**1 ⅓ (150g) Perfect Italiano™ Perfect Pizza cheese**

2 tsp garlic salt

¼ cup finely chopped chives

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Spray a 20cm round cake pan or ovenproof fry pan with oil.
2. Flatten dough out to form a 20cm disc. Add ½ cup of the Pizza cheese, garlic salt and 2 tablespoons of the chives. Fold over dough and knead for about 3 minutes or until cheese and herbs are combined and evenly mixed in.
3. Shape dough into 3 cm thick log. Cut into 14 portions and roll into even sized balls. Place, side by side over base of prepared pan.
4. Bake for 10 minutes then remove pan and sprinkle over remaining cheese. Lightly spray with cooking spray then return to oven and bake for a further 5-10 minutes or until cheese is golden brown and melted.
5. Serve warm topped with remaining chives.

# HAM & PINEAPPLE *Monkey Bread*



**PREP 15 MIN COOK 15 MIN SERVES 6-8**

## INGREDIENTS

1 quantity classic pizza dough (see page 4)

**200g Perfect Italiano™  
Perfect Pizza cheese**

150g ham, finely diced

⅓ cup (80g) drained  
canned pineapple chunks,  
finely diced

1 tbsp pizza sauce

## METHOD

1. Preheat oven 200°C / 180°C fan-forced and line a baking tray with baking paper.
2. Turn dough out onto a lightly floured work surface and knead gently for 5 minutes or until smooth.
3. Roll dough to form a 20 cm disc. Add one cup of Pizza cheese and half the ham and pineapple. Fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3 cm thick logs. Divide each dough log into 12 pieces. Roll into balls and position on baking tray in a spiral shape starting with one ball in the middle and building out around it.
5. Cover loosely with a clean tea towel and stand in a warm place for 30 minutes or until doubled in size.
6. Brush over pizza sauce and scatter over remaining ham and pineapple pieces.
7. Bake for 15 minutes, then remove and sprinkle with remaining cheese. Bake for a further 10 minutes or until cheese is melted and bread is cooked. Stand on tray for 5 minutes before serving.

# GARLIC & HERB *Monkey Bread*



**PREP 15 MIN COOK 20 MIN SERVES 6-8**

## INGREDIENTS

### HERB AND GARLIC BUTTER

- 80g softened butter
- ½ tsp garlic salt
- 1 small clove garlic, crushed
- ½ tsp dried Italian herbs

### MONKEY BREAD

- 1 quantity basic pizza dough (see page 4)
- 2 ¼ cups (200g) Perfect Italiano™ Perfect Pizza cheese**
- 1 tbsp pesto

### CHEESY DIP

- 250g cream cheese, softened and diced
- ⅓ cup sour cream
- 2 green onions, finely chopped
- ¼ cup (25g) Perfect Italiano™ Grated Parmesan cheese**



# GARLIC & HERB *Monkey Bread*

## METHOD

### HERB AND GARLIC BUTTER

1. Combine butter, garlic salt, garlic and dried herbs and mix well. Refrigerate until firm and cold reserving one tablespoon for the cheesy dip.

### MONKEY BREAD

1. Preheat oven 200° C / 180° C fan-forced.
2. Place a one cup (250 ml) oven-proof ramekin into the centre of a piece of baking paper. Draw around the base. Turn paper over and place onto a large flat baking tray.
3. Roll out dough to form a 20cm disc. Add ½ cup pizza cheese, fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3cm thick logs. Divide each into 12 pieces and roll into balls.
5. Take a ½ teaspoon of the cold garlic butter and push into the centre of a dough ball. Reroll to enclose. Repeat with remaining butter and dough.
6. Position stuffed dough balls around the drawn circle and form two rows.

Cover with a clean tea towel and stand in a warm place for 15 minutes until risen slightly. When ready to cook, brush with pesto.

7. Bake for 10 minutes and while cooking, make the cheesy dip.
8. Remove the tray and place ramekin filled with cheesy dip into the centre of the monkey bread. Sprinkle remaining cheese over the rolls. Return to oven and cook a further 5-10 minutes or until cheese has melted and golden. Transfer to a serving tray and serve immediately.

### CHEESY DIP

1. Place one tablespoon of the prepared garlic butter mixture, cream cheese and sour cream into a small saucepan. Stir over low heat until hot and smooth. Stir through green onion and parmesan cheese. Spoon into reserved ramekin.

### TIP

- Hummus, spinach or beetroot dip also work as a nutritious dip with the monkey bread.





# PIZZA *Toppings*

Elevate your favourite dough with these classic flavour pairings, ideal for a cozy family pizza night, all without the need for take-away.





# MARGHERITA Pizza

HANDFUL OF CHERRY  
TOMATOES, SLICED

$\frac{3}{4}$  CUP  
PIZZA SAUCE

$1 \frac{2}{3}$  CUPS PERFECT ITALIANO™  
PERFECT PIZZA CHEESE

BASIL LEAVES, TO SERVE

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)



# CAPRICCIOSA Pizza

HANDFUL JARRED  
ARTICHOKES, QUARTERED

4 PITTED BLACK OLIVES,  
SLICED

1 CUP  
PIZZA SAUCE



1 2/3 CUPS  
PERFECT ITALIANO  
PERFECT PIZZA  
CHEESE

HANDFUL OF SLICED BUTTON  
MUSHROOMS



1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)



# VEGETARIAN Pizza

HANDFUL OF SLICED  
BUTTON MUSHROOMS

4 GREEN PITTED OLIVES,  
SLICED

¾ CUP  
PIZZA SAUCE

HANDFUL OF SLICED  
ZUCCHINI

HANDFUL OF SLICED GREEN,  
RED & YELLOW CAPSICUM

1 ⅔ CUPS  
PERFECT  
ITALIANO  
PERFECT PIZZA  
CHEESE

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)



# HAWAIIAN Pizza

1 CUP  
PIZZA SAUCE

1 2/3 CUPS PERFECT  
ITALIANO PERFECT  
PIZZA CHEESE

A FEW THIN SLICES  
HAM, TORN INTO  
PIECES

1/2 CUP PINEAPPLE  
PIECES IN SYRUP,  
DRAINED

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)



# MEAT LOVERS Pizza

1 2/3 CUPS PERFECT  
ITALIANO PERFECT  
PIZZA CHEESE

A FEW THIN SLICES HAM,  
TORN INTO PIECES

A FEW THIN SLICES  
OF SALAMI

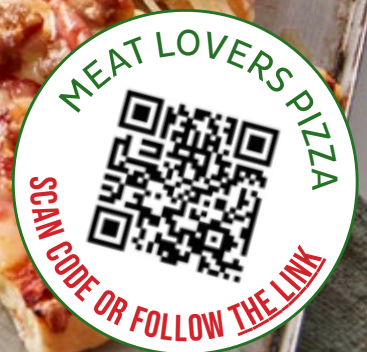
1 CUP  
PIZZA SAUCE

HANDFUL OF THINLY  
SLICED RED ONION

HANDFUL OF  
GROUND BEEF

1 RASHER OF  
RINDLESS BACON,  
CUT INTO STRIPS

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)



# CHILLI PRAWN Pizza

1 2/3 CUPS PERFECT  
ITALIANO PERFECT  
PIZZA CHEESE

1 CUP PEELED, DEVEINED  
COOKED PRAWNS

HANDFUL OF CHERRY  
TOMATOES, SLICED

3/4 CUP  
PIZZA SAUCE

BABY ROCKET  
LEAVES, TO SERVE

1 RED BIRDSEYE CHILLI,  
THINLY SLICED

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)





# BBQ CHICKEN Pizza

HANDFUL OF THINLY SLICED  
GREEN CAPSICUM

HANDFUL OF THINLY SLICED  
RED ONION

LARGE HANDFUL OF SHREDDED  
BARBECUE CHICKEN

1 CUP BARBECUE  
SAUCE

1 ½ CUPS  
PERFECT ITALIANO  
PERFECT PIZZA  
CHEESE

1 LARGE PIZZA BASE OF YOUR CHOICE  
(SEE DOUGH RECIPES ON PAGE 4)





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