



# Signature PIZZA TOPPINGS



Our Table is Your Table







## Signature PIZZA TOPPINGS

Inspired by old neighborhood traditions, Rosina's Signature Pizza Toppings deliver peak flavor using both traditional and on-trend cooking styles. We offer the perfect way to satisfy the diverse tastes of today's consumers with our beef and Italian sausage varieties. These high end, versatile products will add a distinctive Italian flare to any pizza or main dish that your customers will love. We hope you enjoy Rosina Signature Pizza Toppings as much as we have enjoyed creating them for you. Feature these amazing recipes on your next menu!

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# Traditional Beef Mini Meatball Pizza

*Serving Size: 2 (10" Pizzas)*

## Ingredients

1 cup Rosina Signature Traditional Beef Mini Meatball

1 lb. pizza dough, divided into two even balls

cornmeal (for dusting)

1 cup of pizza sauce

8 ounces fresh mozzarella, torn into bite-sized pieces, divided

½ cup red and yellow mini bell peppers mixed, thinly sliced

salt and black pepper, to taste

fresh basil, thinly sliced

pizza peel or metal pizza tray

## Cooking Directions

Using your preferred method of cooking, pre-heat pizza oven (deck oven, conveyor oven, convection oven, wood-fired oven) to desired cooking temperature. Place dough in a warm, dry place to rise for at least one hour or until doubled in size. Lightly dust pizza peel or metal tray with cornmeal. Stretch dough 1 piece at a time by hanging it off your fingertips while rotating quickly around the edge, until dough is about 10" in diameter. Transfer dough to pizza peel or metal tray and using half of each topping, top with sauce, salt and pepper, mozzarella, bell peppers and mini meatballs. Carefully slide pizza directly into oven, baking until the crust is crisp, and the cheese is melted and bubbly. Cooking times will vary depending on choice of pizza oven. Remove pizza from oven and place on a cutting board using a pizza peel or a large metal spatula and tongs. Slice and serve immediately topped with thinly sliced basil. Repeat process for second pizza. Enjoy!







# Large Chunky Italian Sausage Topping Arancini Balls

*Serving Size: Yields 25 Arancini Balls\**

## Ingredients

25 pieces Rosina Signature Large Chunky Italian Sausage Topping- Mild  
½ small white onion, chopped  
1 tablespoon olive oil  
⅓ cup arborio rice  
⅛ cup white wine;  
1 ½ cups chicken broth, warm  
¼ cup grated parmesan cheese  
salt and black pepper, to taste

## Breading

¼ cup all-purpose flour  
2 eggs, lightly beaten  
1 cup seasoned Italian breadcrumbs  
vegetable oil for frying

## Cooking Directions Sausage Risotto:

In a saucepan, sauté the onions over medium heat in olive oil for 2 minutes, add the rice and cook for one additional minute, stirring to coat the rice with oil. Add the wine and cook over medium heat until almost dry, stirring frequently. Add broth, 1 cup at a time until the liquid is completely absorbed before adding more broth, while stirring frequently. After about 20-25 minutes, the rice will be tender. Mix the cheese into the rice and stir until the cheese has melted. Spread the risotto on a baking sheet and cover with plastic wrap. Refrigerate for about 2 hours or until completely chilled.

**Breading Arancini Balls:** Place the flour, eggs and breadcrumbs in three separate bowls. Preheat the oil in a pan or deep fryer to 375 °F. With a spoon, scoop 1 tablespoon of chilled risotto and press a piece of sausage into the center of it and roll it into a ball shape with your hands, making sure the sausage is completely covered. Coat the ball with flour, then in the egg mixture and then coat with breadcrumb, being sure to remove excess at each step. Set them aside until ready to fry. Fry about eight balls at a time in the oil, until well browned, for about 2 minutes. Drain on paper towels and serve immediately with warm tomato sauce. Enjoy!

\*Serving Size: 5







# Sliced Italian Sausage with Penne Rigate

*Serving Size: 4*

## Ingredients

2½ lbs. IQF Celentano Pre-Cooked Penne  
½ lb. Rosina Signature 3/16" Sliced Italian Sausage  
2 tablespoons olive oil  
2 garlic cloves, minced  
1 small white onion, thinly sliced  
1 red bell pepper, thinly sliced  
1 (15 ounce jar) alfredo sauce  
½ cup marinara sauce  
2 tablespoons white wine (optional)  
4 tablespoons green onion, thinly sliced for garnish  
salt and black pepper, to taste

## Cooking Directions

Bring a large pot of water to a boil. Cook penne according to package instructions. While pasta is cooking, in a large sauté pan, cook red bell pepper, white onion and garlic in olive oil for 3-4 minutes or until lightly browned. Add the sliced sausage and cook for 2 minutes. Add white wine and reduce until dry. Add alfredo sauce and marinara sauce and season with salt and black pepper. Drain cooked pasta and add to the sauce. Toss to combine penne and sauce completely. Divide into bowls and garnish with green onion and serve immediately. Enjoy!







# Medium Chunky Italian Sausage Omelette

*Serving Size: 1*

## Ingredients

½ cup Rosina Signature Medium Chunky  
Sweet Italian Sausage Topping - All Natural

3 eggs

1 tablespoon olive oil

1 tablespoon unsalted butter

1 cup baby spinach leaves

4 cherry tomatoes, halved

¼ cup shredded mozzarella cheese

salt and black pepper, to taste

## Cooking Directions

In a large skillet over medium heat, cook the sausage and tomatoes in olive oil until the sausage begins to brown, stirring often. Add baby spinach and cook for 2 minutes. Place sausage and spinach mixture on a plate with paper towels to drain. In a medium-sized mixing bowl, combine the eggs, salt and black pepper and whisk thoroughly. In a nonstick skillet over medium heat, melt the butter. Pour the egg mixture into the skillet and stir with a spatula until eggs begins to set. Add the sausage, tomato, spinach mixture, and mozzarella cheese evenly over the eggs. Turn heat to low and cook for 2 minutes. With a spatula, carefully fold the omelet in half and carefully slide onto a serving plate. Enjoy!





# Small Chunky Sweet Italian Sausage Pizza

*Serving Size: 2 (10" Pizzas)*

## Ingredients

1 cup Rosina Signature Small Chunky

Sweet Italian Sausage Topping - All Natural

1 lb. pizza dough, divided into two even balls  
cornmeal (for dusting)

1 cup pizza sauce

3 cups shredded mozzarella cheese

salt and black pepper, to taste

pizza peel or metal pizza tray

## Cooking Directions

Using your preferred method of cooking, pre-heat pizza oven (deck oven, conveyor oven, convection oven, wood-fired oven) to desired cooking temperature. Place dough in a warm, dry place to rise for at least one hour or until doubled in size. Lightly dust pizza peel or metal tray with cornmeal. Stretch dough 1 piece at a time by hanging it off your fingertips while rotating quickly around the edge, until dough is about 10" in diameter. Transfer dough to pizza peel or metal tray and using half of each topping, top with pizza sauce, salt and black pepper, cheese and sweet Italian sausage. Carefully slide pizza directly into oven, baking until the crust is crisp, and the cheese is melted and bubbly. Cooking times will vary depending on choice of pizza oven. Remove pizza from oven and place on a cutting board using a pizza peel or a large metal spatula and tongs. Slice and serve immediately. Repeat process for second pizza. Enjoy!





# Medium Italian Sausage & Penne Rigate with Shrimp

*Serving Size: 4*

## Ingredients

- 2½ lbs. IQF Celentano Pre-Cooked Penne
- 1 cup Rosina Signature Medium Chunky Italian Sausage Topping - Spicy
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 small white onion, thinly sliced
- 1 red bell pepper, thinly sliced
- ¾ lbs. shrimp, peeled and deveined
- ½ cup white wine (optional)
- 1 (24 ounce jar) spicy marinara sauce

## Cooking Directions

Bring a large pot of water to a boil and cook penne according to package instructions. In a large sauté pan, cook red bell pepper, white onion and garlic in olive oil for 3-4 minutes or until lightly browned. Add the shrimp and cook for 2 minutes. Add the sausage topping and cook for 2 additional minutes. Add the white wine and reduce until dry. Add spicy marinara sauce and season with salt and black pepper. Toss to coat the penne in the sauce and stir to combine. Divide into bowls and serve immediately. Enjoy!







## Meet the Chef

Chef Herb Stocksclaeder II, CRC, DTR  
Director – R&D and Strategic Channels



Chef Herb Stocksclaeder is the Director of Research and Development and Culinary for Rosina Food Products, Inc. and is a classically trained chef graduated from the New England Culinary Institute in 1989. Before entering the food manufacturing business, Herb honed his culinary skills in hotels and restaurants in Seattle, WA; Vail, CO; Montpelier, VT and Buffalo, NY. Herb also earned undergraduate degrees in Dietetics and Business Management.

Chef Herb is also a Dietetic Technician – Registered with the Commission on Dietetic Registration, the certifying arm of the Academy of Nutrition and Dietetics since 1992 and also a Certified Research Chef, certified by the Research Chef's Association Certification Commission since 2004. He is a contributing author to the reference text *Culinology* – Wiley 2016 and has been featured in RCA publications, QA Magazine, Prepared Foods and others.

Since joining Rosina in 2003, Chef Herb has been working hard to bring you Rosina's Real Italian Goodness with authentic, easy to prepare meals for you and your family to enjoy!

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