



# ARGYLE CHEESE FARMER

*A Real Farmer Making Real Cheese*

<http://www.cheesefarmer.com>

## Quarky Pizza

*This pizza is a great change from the regular tomato based pizza pie. Add chopped veggies and/or meat to fit your taste.*

### INGREDIENTS:

1 pizza crust  
2 tbsp. olive oil  
2 tbsp. chopped garlic  
6-8 tbsp. *Argyle Cheese Farmer Quark*  
(depends on size of pizza)

Toppings  
Meat and/or Vegetables  
8 oz. mozzarella cheese shredded  
(try *Argyle Cheese Farmer Mozzarella*  
when in season)  
Italian Seasoning

### DIRECTIONS:

1. Preheat oven to 450° F.  
Place pizza crust on an oiled pan.  
Combine olive oil and garlic. Spread on pizza crust.  
Next spread quark on top of olive oil crust.  
Spread toppings over quark and top with mozzarella cheese.  
Sprinkle Italian seasoning on top.
2. Bake in preheated oven till cheese has melted and is golden brown, about 10-15 minutes.  
\*Toppings – Use any chopped vegetable (spinach, olives, broccoli, shredded carrots, sweet corn, sliced tomatoes) or meat that fits your fancy.

*Product needed:*

