

BRICK®

BUILD
YOUR
APPETITE.



B

TEAR, CUT, SLICE, GNAW.



D



DOLORE

NEAPOLITAN DOUGH, TOMATO,
MOZZARELLA, SALAMI VENTRICINA,
NDUJA, HOT HONEY & BASIL.

THE WORLD KNEADS BETTER PIZZA.

OUR DOLORE™ IS FOR LOVERS OF HEAT. THE PERFECT BALANCE OF FIRE AND FLAVOUR. ALL OUR PIZZAS ARE HANDMADE IN THE UK BY SKILLED PIZZAIOLI USING SLOW-FERMENTED DOUGH AND TOPPED WITH ONLY THE BEST INGREDIENTS.



COOK FROM FROZEN

Preheat your oven (220°C conventional / 200°C fan / gas mark 6) until it's properly hot. Patience is key. Then slide your pizza into the oven on a baking tray or pizza stone. Cook for 10 minutes or until the cheese has melted, then get stuck in.



CARING FOR YOUR PIZZA

Keep frozen at -18°C until use-by date. Once thawed, do not refreeze. Once cooked, do not reheat.



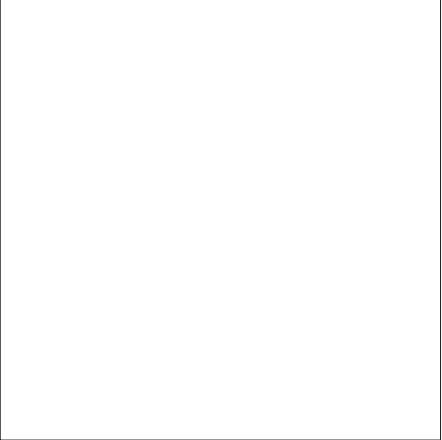
INGREDIENTS

Wheat flour (wheat flour, calcium carbonate, iron, niacin, thiamin) (37%), tomato (21%), mozzarella cheese (**milk**) (16%), salami Ventricina (10%) (pork meat (95%), **milk powder**, natural aromas, dextrose, antioxidant: E300, preservatives: E250, E252), nduja (10%) (pork meat (87%), pork fat, chilli (of which Calabrian spice 3%), pepper, salt, flavourings, spices, dextrose, antioxidant: E301, preservative: E250), water, hot honey (4%) (honey (99.9%), chilli extract), salt, semolina (**wheat**), yeast & basil (0.8%).

ALLERGY ADVICE

For allergens, including cereals containing gluten, see ingredients in **bold**. This product is produced in a nut-free environment to a nut free recipe. However, we cannot guarantee the ingredients are 100% nut-free.

USE BY



NUTRITION FACTS per 100g



Energy	953kJ
Energy	227kcal
Fat	11.3g
saturates	4.9g
Carbohydrate	22.9g
sugars	5.5g
Protein	10.8g
Salt	1.15g

WWW.BRICK.PIZZA
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THIS PACKAGING IS DESIGNED TO BE RECYCLED

ONE BRICK AT A TIME. Our mantra, whether we're getting through a Monday or building for tomorrow.

BRICK culture is made from simple ingredients. ¹WORK ETHIC. Making pizzas by hand is skilled and laborious. We put our hearts and our backs into it. ²NO CORNERS CUT. We obsess over details nobody else notices, until these small gains add up to something they do notice. ³SOAK IT UP. Art, music, culture. All this good stuff pairs well with pizza. ⁴FOR THE LOVE. There's no point unless we're having fun. ⁵ONE BRICK AT A TIME.