INTRODUCING
PROFOODS

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EASY TO USE

WORK EASIER

WORK ANYTIME

PERFECT FOR YOU

9:01

Delicious Dishes

Experience a variety of amazing dishes from different cultures around the world.

Next

9:02

Pizza Na

The dough
salt, and water and is left to rise for up to
hours. It's shaped by hand into a flat, rou
disk, about 3 millimeters thick. After that
topped with ingredients and baked for 9
seconds in a blisteringly hot (around 900
wood-burning oven. The result is a soft,
heart with a tall, fluffy crust called the
cornicione in Italian. You can find this va
your local Eataly's La Pizza & La Pasta
restaurant.

Your order has been received.

Profoods

Category

Snacks   Nigerian Dis...

Pizzas   Vegetarian...

lar Dishes

za Napoletana   Cassava Flakes

lories   102 calories

ough is comprise...   Garri, otherwise known...

Specials