

# HOW TO EAT A PIZZA.

(THE SAP WAY.)



1. Fly to Italy. 2. Find a team of old-country consultants to research possible toppings. 3. Choose toppings. 4. Initiate search for the region's finest portobello mushrooms. 5. Arrive at Pascucci family farm outside Cortona. 6. Discover sought-after mushrooms are actually stored at the Pascucci family restaurant in the United States. 7. Fly home. 8. Take taxi to restaurant. [Consultants will need a limo.] 9. Quickly procure eight portobello mushrooms, before the price rises. 10. Refrigerate mushrooms at 43 degrees, with humidity at 85 percent. 11. Do not wash or soak portobellos, even though they look iffy and you want to badly. 12. Remove stems with a quick twist. 13. Mix unspecified quantity of flour, water, and a packet of yeast together to create a stiff dough. 14. Let dough rise. 15. Time dough preparation to coincide with mushroom cooking—note that consultants will not provide firm date for cooked-mushroom delivery. 16. Heat oven to 400 degrees. 17. Place one tablespoon of olive oil in roasting pan, and arrange mushroom caps, bottom side up. 18. Drizzle mushrooms with balsamic vinegar and wine; season with salt and pepper. 19. Scatter thyme leaves and sprigs over mushrooms, and cover with foil. 20. Transfer to oven, and roast until mushrooms are fork-tender and cooked through. 21. Bring a large pot of water to a boil. 22. Add broccoli rabe and cook until tender. 23. Remove from heat, drain, and transfer to a bowl of ice water. 24. When cool, drain and pat dry. 25. Heat one tablespoon olive oil in a large sauté pan over medium heat. 26. Add sliced garlic and cook until fragrant. 27. Add blanched broccoli rabe, red pepper flakes, and seasonings. 28. Sauté until broccoli rabe is tender and heated through. 29. Remove from heat, transfer to a bowl, and return skillet to heat. 30. Add one tablespoon of olive oil to skillet. 31. Add minced garlic, cherry tomatoes, and basil. 32. Sauté tomatoes, shaking pan often, until tomatoes just pop. 33. Add another tablespoon of olive oil to skillet. 34. Add fennel, season. 35. Cook until limp, about two to three minutes. 36. Remove pan from heat and set aside. 37. Pat dough into circle, and press into pizza pan. 38. Remove mushrooms from oven, and arrange on serving platter, bottom side up. 39. Arrange fennel on mushrooms as desired. 40. Layer tomatoes, mushrooms, broccoli rabe, and mozzarella on dough. 41. Want to add pepperoni? Sorry, this recipe doesn't allow for changes. 42. Bake for 15 minutes, then melt cheese by placing the pizzas under the broiler. 43. Broil until done, weighing multiple opinions about how to measure "done." 44. Drizzle mushroom pizzas with olive oil, and serve immediately. 45. Discover your guests have left to feed themselves.

# HOW TO EAT A PIZZA.

(THE ACCPAC WAY.)



1. Call restaurant, order pizza, and enjoy. It's that simple — just like implementing **ACCPAC end-to-end business management applications.**

**ACCPAC®** applications integrate out of the box and can be implemented all at once or one at a time. You pick the pace and the price that's right for you. Visit us at [accpac.com](http://accpac.com) or call **800-945-8007** to see why more than 140,000 midsize companies trust ACCPAC for their mission-critical business applications.



Accounting



CRM



E-Commerce



Human Resources



Warehouse Management



Manufacturing



Point of Sale

# ACCPAC®

Run Your Business Your Way