

BLACK PIZZA WITH COD, MINI RED AND GENOVESE PESTO



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza base then add the mozzarella cheese, the Èbaccalà and bake it. When cooked, garnish with the Mini Red and the fresh Genovese pesto.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

Menù Ingredients

q.b. Ènerodiseppia - WBQX
q.s. Èbaccalà - WL1X
q.s. Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio -
Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
q.s. Pesto alla genovese fresco (Fresh Genovese pesto) -
WHOX

Ingredients

q.s. Mozzarella cheese