

## 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