“BUFALINA” PIZZA WITH TWO TYPES OF TOMATO, CANTABRIAN ANCHOVIES AND FRESH GENOVESE PESTO



Menù Ingredients

n°1 PIZZA P.A.L.A. - 7060
n°4 Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
n°4 Mini Yellow pomodori gialli "Pizzutello" semisecchi pelati in olio - semi-dried peeled "Pizzutello" tomatoes in oil - XB1X
n.8 Filetti di Acciughe del Cantabrico in olio di oliva - WA9
q.b. Pesto alla genovese fresco - WH0X

Ingredients

80 g Buffalo Mozzarella
to taste Fresh basil

Chef: Leonardo Pellacani

Method

Serves 1
Slice the buffalo mozzarella, top the P.A.L.A. peel pizza base with it and bake. Once the pizza is ready, cut it into 8 slices and season each by alternating Mini Red and Mini Yellow tomatoes, Cantabrian anchovies cut in half and a dollop of fresh Genovese Pesto. Garnish with a few fresh basil leaves and serve.

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