

CROSTINI WITH MANGO SAUCE AND ANCHOVIES



Chef: Leonardo Pellacani

Method

Bake the “Peel” pizza in the oven. When crunchy, remove from the oven and cut into squares. Garnish with mango and ginger curry sauce, Cantabrian anchovies, Dorati cherry tomatoes and caper berries. Finish off with a tuft of parsley.

Menù Ingredients

to taste Dorati - TN1

to taste Filetti di acciughe extra del Cantabrico in olio di oliva -
Extra Cantabrian Anchovy Fillets in olive oil - WA0

to taste Frutti del Capperò all'aceto - Pickled Caper Berries -
TRH

to taste PIZZA P.A.L.A. - 7060

to taste Salsa Mango, Curry e Zenzero - Mango and Ginger
Curry Sauce - XPOX

Ingredients

to taste Parsley