CUTTLEFISH, COURGETTE AND DORATI CHERRY TOMATO PIZZA



Menù Ingredients

20 g. Dorati - TN1

70 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

n° 1 Pizza dough

20 g. Fresh zucchini

q.s. Parsley

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread the Polpavera and bake in the oven. When it is cooked, remove from the oven, add the Cuttlefish seasoned with Evoo, the zucchini and the Dorati tomatoes. Garnish with chopped parsley and a drizzle of Evoo.

Gluten Free Method

This recipe can become “gluten-free” by using the Menù product "Mix for gluten-free pizza and bread".

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)