

FRIED PIZZA CAPRESE



Chef: Leonardo Pellacani

Method

Prepare a disc of pasta by combining the Tomato pulp and few Nostraline Olives into the dough, then fry it in peanut oil.

Drain and garnish with Nostraline olives, the Bocconcini cheese, the Mezzoro and fresh basil.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Menù Ingredients

20 g. Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z93

5 pz Mezzoro - XC1

q.s. Polpavera taglio grosso - Polpavera diced tomato pulp - UT3

Ingredients

50 g. Bocconcini cheese

q.s. Fresh Basil

q.s. Peanuts oil