

GLUTEN-FREE P.A.L.A. PIZZA WITH CULATELLO AND CASTELVETRANO OLIVES



Chef: Leonardo Pellacani

Gluten Free Method

On the pizza in P.A.L.A. base spread the mozzarella cheese and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the Culatello, Castelvetro Olives, and Parmigiano Reggiano.

Menù Ingredients

30 g. Olive di Castelvetro sfiziose - Delicious castelvetro olives - KO1

60 g. Frulloro® - X90K

N° 1 Base pizza P.A.L.A. senza glutine - Gluten-free P.A.L.A. pizza base - 7061

Ingredients

80 g. Culatello

70 g. Mozzarella Fior di Latte

q.s. Parmigiano Reggiano cheese