

GLUTEN FREE PIZZA WITH ARTICHOKE



Chef: Leonardo Pellacani

Gluten Free

Gluten Free Method

On the Gluten Free Pizza Base spread the Tomato Pulp. Add the mozzarella cheese, the Artichokes quarters and bake it in the oven. Garnish with chopped parsley and drizzle the Pecorino cheese sauce.

Menù Ingredients

20 g. Base pizza senza glutine - Gluten-free pizza base - 7031

70 g. Polpa di pomodoro "speciale teglia" - Tomato pulp for Baking Pan Pizza - UV3T

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

N° 5 Spaccatelli di carciofo "freschezza" all'olio di semi di girasole - "Freschezza" artichoke quarters in sunflower seeds oil - HA3

q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

q.s. Parsley

70 g. Mozzarella cheese