

GOOSE AND GINGER PIZZA



Chef: Leonardo Pellacani

Method

Prepare a disk of pizza dough adding the Grancrema parmigiano reggiano to the mixture, add the mozzarella and put in the oven. When it is cooked decorate with the pear and ginger relish and slices of seasoned smoked goose breast.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Menù Ingredients

Grancrema al Parmigiano Reggiano D.O.P. - Grancrema
cheese sauce with Parmigiano Reggiano PDO - KH1
Petto d'oca stagionato e affumicato - Cured smoked goose
breast - 2U9
Salsa di Pere e zenzero - Pear and ginger sauce - TV7

Ingredients

Mozzarella fior di latte