

MAREMIX PIZZA



Chef: Leonardo Pellacani

Method

Roll out the pizza dough and spread on it some of the Yellow Tomato juice then bake it. Remove from the oven and garnish with Èmaremix, Dorati, Yellow Tomatoes, Leccino Olives and sprinkle some chopped parsley.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Gluten Free Method

By replacing the pizza base with a suitable one, the preparation becomes GLUTEN FREE.

Menù Ingredients

10 g. Olive Leccino Nostrale denocciolate - Pitted Leccino

Olives - Z91

15 g. Dorati - TN1

60 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

80 g. Èmaremix - MZ1

Ingredients

q.s. Parsley

n° 1 Pizza Dough