

MEDITERRANEAN PIZZA



Chef: Giovanni Fanti

Method

Spread the black olive paste on the pizza and put the Soleggiati quartered tomatoes on it. Pour the cream of cheeses over it after heating and finish off with a generous helping of parmesan cheese shavings. Put the pizza under the grill or in the oven for a few minutes and serve hot after dressing with basil leaves or sprigs of oregano.

Menù Ingredients

to taste Crema ai formaggi - 5 Cheeses Sauce - EF1
to taste Crema di olive nere - Black olive Spread - EZ7
to taste Soleggiati - TX1
Base pizza rustica - 7085

Ingredients

to taste Parmigiano reggiano cheese
to taste Fresh basil