

MODENA PIZZA



Chef: Maurizio Ferrari

Method

Spread on the dough the Button Mushrooms paste, fiordilatte, thinly sliced potato (previously steamed for 90 seconds), Porcini and bake it. After cook add Truffle cream, chopped rosemary, evoo and fried sage.

Menù Ingredients

30 g Crema con tartufo – Mushrooms and truffle paste - E5H07

30 g Funghi Porcini “Il Boschetto” a fette trifolati - “Il Boschetto” Sliced Porcini Mushrooms with oil, garlic and parsley - G61

60 g Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

Pizza dough

80 g Mozzarella fiordilatte

20 g Potatoes

Rosemary

Fried sage