P.A.L.A. CODFISH, SEMI DRIERD RED PEPPERS AND SEMI DRIED YELLOW CHERRY TOMATOES



Menù Ingredients

1 PIZZA P.A.L.A. - 7060

20 g. Olive Leccino denocciolate - Pitted Leccino Olives - Z91

30 g. Datterini gialli semisecchi - Semi dried yellow grape tomatoes - XS1X

30 g. “Gli Arricciati” - XJ1

70 g. Èbaccalà - WL1X

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Parsley

q.s. Basil

80 g. Fresh Mozzarella Cheese

Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the mozzarella and the Èbaccala, bake at 230˚C for 6-7 minutes. Remove from the oven, add the Semi-dried yellow Datterini tomatoes, the Arricciati peppers, the Nostraline Olives, parsley, basil and a drizzle of extra virgin olive oil "Riserva" Menù.

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