

P.A.L.A. CARNE SALADA E TARTUFO



Chef: Maurizio Ferrari

Method

Spread on the pizza in P.A.L.A. base the mozzarella and bake at 230°C for 6-7 minutes. Remove from the oven add the Cured Beef, the Truffle Carpaccio and a drizzle of Extra Virgin Olive Oil.

Menù Ingredients

- 1 PIZZA P.A.L.A. - 7060
- 100 g. Carne salada del Trentino - Trentino "Carne Salada"
Cured Beef - 2Q9
- q.s. Carpaccio di tartufo - Truffle Carpaccio - P69
- q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

- 80 g. Fresh mozzarella cheese