

## P.A.L.A. CON PORCINI MUSHROOMS AND BRESAOLA

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### Menù Ingredients

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

50 g. Frulloro ® - X93

60 g. Funghi Porcini "Il Boschetto" a fette trifolati - "Il Boschetto" Sliced Porcini Mushrooms with oil, garlic and parsley - G61

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

### Ingredients

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q.s. Parsley

30 g. Bresaola (cured beef)

q.s. Rocket Salad

80 g. Mozzarella cheese

**Chef:** Leonardo Pellacani

### Method

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On the pizza in P.A.L.A. base spread the Frulloro, the mozzarella cheese, the Porcini Mushrooms Boschetto and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the chopped parsley, bresaola, rocket salad and a drizzle of Evoo.