

## P.A.L.A. DATTERINI GIALLI E MINI RED



**Chef:** Leonardo Pellacani

### 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 and add the Semi-dry yellow Datterini tomatoes, the Mini Reds tomatoes and the Fresh Basil.

### Menù Ingredients

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

30 g. Datterini gialli semiseccchi in olio di semi di girasole -  
Semi dried yellow grape tomatoes in sunflower seeds oil -  
XS1X

3 Cut in halves, Mini Red Pomodori "Pizzutello" pelati  
semiseccchi in olio - Semi dried peeled "Pizzutello" tomatoes in  
oil - XN1X

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

### Ingredients

80 g. Fresh Mozzarella Cheese

q.s. Basil