

P.A.L.A. DOLCESALATO



Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the Frulloro and the mozzarella, bake it at 230°C for 6-7 minutes. Remove from the oven, add the Semi-dried yellow tomatoes, Dorati tomatoes, the Cantabrian anchovies, garnish with Fresh Basil, oregano and a drizzle of extra virgin olive oil.

Menù Ingredients

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

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

20 g. Dorati - TN1

50 g. Frulloro ® - X93

q.s. Filetti di Acciughe del Cantabrico in olio di oliva -
Cantabrian Anchovy fillets in olive oil - WA9

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

Ingredients

q.s. Fresh basil

q.s. Oregano

80 g. Fresh Mozzarella Cheese