

P.A.L.A. ESCAROLE AND TAGGIASCA OLIVES



Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese , the Escarole, the Taggiasche olives and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the Pink Peppercorn and a drizzle of Extra Virgin Olive Oil "Extra".

Menù Ingredients

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

20 g. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

80 g. Scarola campana - Campania Endive - ZFP

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

80 g. Mozzarella cheese