

P.A.L.A. FANTASIA MEDITERRANEA



Chef: Leonardo Pellacani

Method

Spread the mozzarella on the pizza in P.A.L.A. base and bake it in a pre-heated oven at 230°C for about 6-7 minutes. Put the pizza on the cutting board, cut it into 8 equal pieces and finish by adding the Pistachio Pesto, the valerian lettuce, the Dorati tomatoes and the Èmazzancolle on each of them.

Menù Ingredients

1 PIZZA P.A.L.A. - 7060
30 g. Dorati - TN1
40 g. Èmazzancolle - MJ1
40 g. Pesto ai pistacchi - Pistachio pesto - BX7

Ingredients

q.s Valerian Lettuce
100 g. Mozzarella cheese