

P.A.L.A. FATTORIA NEL BOSCO



Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the Pumpkin Cream, the Mozzarella and bake at 230°C for 6-7 minutes. Remove from the oven then add the Patanegra Lard, the Éporcino, shaved Grana padana cheese and the rosemary.

Menù Ingredients

1 PIZZA P.A.L.A. - 7060
60 g. Èporcino - GX1
70 g. Crema di zucca – Pumpkin Spread - EC0K
q.s. Lardo Patanegra - Patanegra Lard - 2B9

Ingredients

q.s. Grano Padano Cheese, Shaved
q.s. Rosemary, Chopped
80 g. Fresh Mozzarella Cheese