

P.A.L.A. FRIARIELLI E ROAST BEEF



Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the mozzarella and the Friarielli bake at 230°C for 6-7 minutes. Remove from the oven, add the Porchetta and serve.

Menù Ingredients

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

50 g. Friarielli - B41

80 g. Porchetta Cotta su Forno a Legna - Porchetta Roasted in Wood Fired Oven - 2Z9X

Ingredients

80 g. Fresh Mozzarella Cheese