

P.A.L.A. L'ACCIUGOSA



Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the mozzarella and the Campania Endive, bake at 230°C for 6-7 minutes. Remove from the oven and distribute the Dorati tomatoes, Anchovies and Taggiasca Olives. Finish with a sprinkle of chilli.

Menù Ingredients

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

30 g. Olive Taggiasche "alla provenzale" - "Provenza style"

Taggiasca Olives - U81X

70 g. Scarola campana - Campania Endive - ZFP

8 fillets Filetti di Acciughe - Anchovy Fillets - MP1

8 pcs Dorati - TN1

Ingredients

80 g. Fresh Mozzarella cheese

q.s. Chili Pepper