

P.A.L.A. L'ORTO E IL MARE



Chef: Leonardo Pellacani

Method

Spread the Frulloro on the pizza P.A.L.A. base and place in the oven at 230°C for 5-6 minutes.. Remove from the oven and finish with the Èmaremix, the Semi-dried yellow Datterini tomatoes, the valerian lettuce and a drizzle of extra virgin olive oil.

Menù Ingredients

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

50 g. Datterini gialli semisecchi in olio di semi di girasole -
Semi dried yellow grape tomatoes in sunflower seeds oil -
XS1X

50 g. Frulloro ® - X93

90 g. Èmaremix - MZ1

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Lamb's Lettuce