

P.A.L.A. LA CAMPAGNOLA



Chef: Leonardo Pellacani

Method

Spread the mozzarella and the Artichoke Cream on the pizza in P.A.L.A. base and bake at 230°C for 6-7 minutes. Remove from the oven and finish with the Hazelnut Pesto, Patanegra Lard and parsley.

Menù Ingredients

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

30 g. Pesto di Nocciole Bio – Organic Hazelnut pesto - KJ70B

60 g. Grancrema di carciofi - Grancrema spread with artichokes - B01

q.s. Lardo Patanegra - Patanegra Lard - 2B9

Ingredients

70 g. Fresh Mozzarella cheese

q.s. Parsley