P.A.L.A. LA CHICCA



Chef: Leonardo Pellacani

Menù Ingredients

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

50 g. Frulloro ® - X93

5 (Cut in halves) Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

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

Ingredients

q.s. Fresh basil

80 g. Burrata Cheese

60 g. Fresh Mozzarella, Diced

Method

Spread on the pizza in P.A.L.A.base the Frulloro, the Mozzarella and bake at 230˚C for 6-7 minutes. Remove from the oven then add the Burrata, the Mini Reds, the fresh basil and a drizzle of Extra Virgin Olive Oil.

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