P.A.L.A. LA CHICCOSA



Menù Ingredients

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

4 pcs (cut in halves), Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

50 g. Frulloro ® - X93

q.s. Filetti di Acciughe del Cantabrico in olio di oliva - Cantabrian Anchovy fillets in olive oil - WA9

Ingredients

50 g. Mozzarella Cheee

70 g. Burrata Cheese

q.s. Basil

Chef: Leonardo Pellacani

Method

Spread the Frulloro and mozzarella cheese on the pizza in P.A.L.A. base , bake at 230˚C for 6-7 minutes. Remove from the oven, distribute the burrata, the Mini Red tomatoes, the Cantabrian Anchovy and fresh basil.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)