

P.A.L.A. LA SFIZIOSA



Chef: Leonardo Pellacani

Method

Spread the Frulloro and mozzarella on the Pizza P.A.L.A base, bake at 230°C for 6-7 minutes. Remove it from the oven, distribute slices of swordfish carpaccio, valerian lettuce and a mousse created with the cream cheese and the black olive cream.

Menù Ingredients

1 PIZZA P.A.L.A. - 7060
20 g. Crema di olive nere – Black olive Spread - EZ7
50 g. Frulloro ® - X93
q.s. Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9

Ingredients

80 g. Cream cheese
70 g. Mozzarella Cheese
q.s. Valerian lettuce