P.A.L.A. LA TRICOLORE



Menù Ingredients

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

20 g. Pesto di agrumi - Citrus Pesto - BO7

50 g. Frulloro ® - X93

Ingredients

40 g. Zucchini

q.s. Orange Zest

q.s. Parsley

Chef: Leonardo Pellacani

Method

Spread the Frulloro on the pizza P.A.L.A. base, then bake at 230˚C for 5-6 minutes. Remove from the oven and distribute the Èseppeafette seasoned with the Citrus Pesto, finish with orange zest, chopped parsley and grated zucchini.

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