

P.A.L.A. LA TRICOLORE



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 Èsepeafette seasoned with the Citrus Pesto, finish with orange zest, chopped parsley and grated zucchini.

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