

## P.A.L.A. MARLIN E DATTERINI GIALLI



**Chef:** Leonardo Pellacani

### Method

Spread on the pizza in P.A.L.A. base the Mozzarella and bake at 230°C for 6-7 minutes. Remove from the oven then add the Semi-Dried Yellow Datterini, the Smoked Marlin, the chopped parsley and a drizzle of Extra Virgin Olive Oil.

### Menù Ingredients

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

40 g. Datterini gialli semisecchi in olio di semi di girasole -  
Semi dried yellow grape tomatoes in sunflower seeds oil -  
XS1X

70 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) -  
1B9

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

### Ingredients

q.s. Fresh Parsley, Chopped

80 g. Fresh Mozzarella Cheese