

P.A.L.A. MUSHROOMS, DATTERINI TOMATOES AND SAUSAGE



Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the Frulloro, the Mozzarella, Èfungomix, the sausage and bake at 230°C for 6-7 minutes. Remove from the oven then add the Semi-dried yellow Datterini tomatoes, rosemary, parsley and a drizzle of Extra Virgin Olive Oil.

Menù Ingredients

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

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

50 g. Frulloro ® - X93

60 g. Èfungomix - GR1

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

Ingredients

q.s. Rosemary, chopped

q.s. Parsley, chopped

80 g. Fresh mozzarella cheese, diced

80 g. Sausage