

P.A.L.A. OCTUPUS AND FRIARIELLI



Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese, the Octopus, the Turnip Tops, the Dorati and bake at 230°C for 6-7 minutes. Remove from the oven and drizzle some EVOO.

Menù Ingredients

20 g. Dorati - TN1

40 g. Polpo intero già cotto - Whole cooked octopus - 1N9

50 g. Èfriarielli - B41

N° 1 PIZZA P.A.L.A. - 7060

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

Ingredients

80 g. Mozzarella cheese