P.A.L.A. OCTUPUS AND SALICORNIA



Menù Ingredients

20 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
20 g. Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
40 g. Polpo intero già cotto - Whole cooked octopus - 1N9
50 g. Èsalicornia - Samphire - WM1X
N° 1 PIZZA P.A.L.A. - 7060
q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

80 g. Mozzarella Cheese

Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese, the Octupus, the Salicornia ,the Minired, the Yellow cherry tomatoes and bake at 230˚C for 6-7 minutes. Remove from the oven and drizzle some Evoo.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)