

## P.A.L.A. OCTUPUS AND SALICORNIA



**Chef:** Leonardo Pellacani

### Method

On the pizza in P.A.L.A. base spread the mozzarella cheese, the Octopus, 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 Ingredients

20 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

20 g. Mini Red Pomodori "Pizzutello" pelati semiseccchi 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