

P.A.L.A. PESTO ALLA GENOVESE E DORATI



Chef: Leonardo Pellacani

Method

Spread on the pizza base in P.A.L.A. the Mozzarella and bake at 230°C for 6-7 minutes. At the exit distribute the Fresh Pesto, the Dorati Tomatoes and a drizzle of Extra Virgin Olive Oil.

Menù Ingredients

25 g. Dorati - TN1

40 g. Pesto alla genovese fresco con Basilico Genovese DOP -

Fresh Genovese Pesto with Genovese Basil PDO - WHP

N° 1 PIZZA P.A.L.A. - 7060

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

Ingredients

80 g. Mozzarella cheese