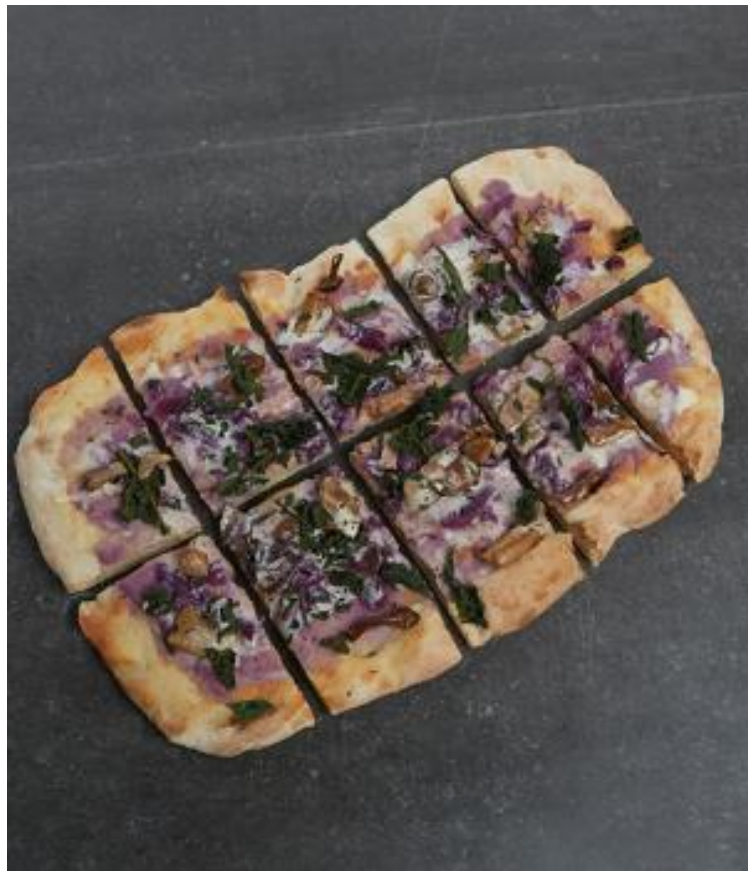


P.A.L.A. PIZZA WITH MUSHROOMS, RED CABBAGE AND 5 CHEESE SAUCE.



Chef: Maurizio Ferrari

Method

For 1 pizza

In a tall container, add the red cabbage, salt, pepper and extra virgin olive oil. Make a smooth sauce using an immersion blender, adding some water if needed. Now spread the sauce on top of the Pizza PALA and add the poker mushrooms. Then bake it at 230°C (450°F) for 6-7 minutes. Take out the pizza and finish it by adding the cheese sauce, the fried kale and a drizzle of extra virgin olive oil.

Menù Ingredients

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

30 g. Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X

30 g. Solofungo Poker Natura - FVP

40 g. Ècremaformaggi Cheese Cream - Ècremaformaggi 5 cheeses Sauce - EFQX

60 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P

Ingredients

30 g. Kale, fried

q.s. Salt and pepper