

P.A.L.A. PIZZA WITH TURNIP TOPS AND 'NDUJA



Chef: Leonardo Pellacani

Method

Top the peel pizza with some mozzarella, smoked Scamorza cheese and Èfriarielli turnip tops. Cook in the oven. When cooked, add the 'Nduja sauce and garnish with some mixed sprouts. Serve.

Menù Ingredients

50 g Salsa di 'Nduja Calabrese - Calabrian 'Nduja Sauce - X60X

70 g Èfriarielli - B41

n° 1 PIZZA P.A.L.A. - 7060

Ingredients

to taste Mixed sprouts

35 g Scamorza cheese diced

35 g Mozzarella