

P.A.L.A. PRAWN AND PECORINO CHEESE



Menù Ingredients

1 PIZZA P.A.L.A. - 7060
20 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
70 g. Èmazzancolle - MJ1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Parsley, chopped
q.s. Chives
80 g. Fresh Mozzarella cheese

Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the Mozzarella and bake at 230°C for 6-7 minutes. Remove from the oven then add Èmazzancolle, the Pecorino sauce, parsley, chives and a drizzle of Extra Virgin Olive Oil.