

P.A.L.A. WITH SEAFOOD



Menù Ingredients

1 PIZZA P.A.L.A. - 7060
20 g. Dorati - TN1
35 g. Èmazzancolle - MJ1
40 g. Èsalicornia - WM1X
45 g Èseppiafette - WD1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

70 g. Mozzarella Cheese
q.s. Parsley

Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese and the Salicornia and bake at 230° for 6-7 minutes. Remove from the oven and garnish with èseppiacubetto, èmazzancolle, Dorati chopped parsley and a drizzle of Evoo.