

P.A.L.A. PULLED PORK E FRIARIELLI



Menù Ingredients

1 PIZZA P.A.L.A. - 7060
100 g. Pulled pork - SB2
50 g. Friarielli - Turnip Tops - BJ1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

80 g. Fresh Mozzarella Cheese

Chef: Leonardo Pellacani

Method

Spread on the pizza in P.A.L.A. base the mozzarella the Friarielli, the Pulled Pork, bake at 230°C for 6-7 minutes. Remove from the oven and drizzle with Extra Virgin Olive Oil " Reserve"