

P.A.L.A. PULLED PORK, PEPPERS, CARAMELIZED ONIONS



Menù Ingredients

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

100 g. Pulled pork - SB2

30 g. Cipolla Caramellata all'aceto balsamico di Modena I.G.P.
(Caramelised onions in Balsamic Vinegar of Modena PGI) -
ZU2

50 g. Frulloro ® - X93

50 g. Peperonepronto - Peperonepronto mixed peppers - V41

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

70 g. Fresh Mozzarella cheese

q.s. Fresh chives

Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the Frulloro, mozzarella cheese, the Pulled Pork and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the Caramelized onions, Peperonepronto, fresh chives and a drizzle of Extra Virgin Olive Oil "Extra".