

P.A.L.A. SAMPHIRE, RED CABBAGE, MINI RED AND RICOTTA



Menù Ingredients

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

to taste Èsalicornia - Samphire - WM1X

to taste Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

to taste Salsa di cavolo viola - Red Cabbage Sauce - XX0X

Ingredients

to taste seasoned ricotta cheese

to taste mozzarella

Chef: Barbara Benvenuti

Gluten Free

Method

On the pizza P.A.L.A. base spread the mozzarella and sapphire, then bake.

After cooking, top the pizza with Mini Red tomatoes, Red cabbage sauce and seasoned ricotta cheese.

Gluten Free Method

* Sostituendo la base Pizza Pala con il prodotto base Pizza Pala Senza Glutine (cod. 7061) la pizza diventa Gluten Free.