

## P.A.L.A. SOLEGGIATO, OLIVES AND LARD

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### Menù Ingredients

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15 g. Olive Leccino denocciolate (Pitted Leccino Olives) - Z92  
20 g. Soleggiati - TX1  
60 g. Pomodori pelati gialli interi nel loro succo - Whole yellow  
peeled tomatoes in their own juice - XT1  
N° 1 PIZZA P.A.L.A. - 7060

### Ingredients

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30 g. Lard  
80 g. Mozzarella cheese

**Chef:** Leonardo Pellacani

### Method

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On the pizza in P.A.L.A. base spread the mozzarella cheese, the yellow Datterini tomatoes and bake at 230°C for 6-7 minutes.  
Remove from the oven and garnish with Soleggiati, Leccino Olives and Lard.