

P.A.L.A. WITH FRESH GENOVESE PESTO, MINI RED AND BURRATA



Menù Ingredients

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

40 g. Pesto alla genovese fresco (Fresh Genovese pesto) - WHOX

4 (cut into halves) Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

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

Ingredients

80 g. Burrata cheese

Chef: Maurizio Ferrari

Method

Drizzle a little Ewoo on the pizza base in P.A.L.A. and bake at 230°C for 3-5 minutes, than garnish with the Burrata cheese, the Fresh Pesto, the Mini Red Tomatoes and a drizzle of Extra Virgin Olive Oil.