

P.A.L.A. WITH SWEET CORN AND TRUFFLE MORTADELLA MOUSSE



Chef: Maurizio Ferrari

Method

For 1 pizza

On top of the Pizza PALA, add the mozzarella, sweet corn and the chives, finely chopped and bake it at 230°C (450° F) for 6-7 minutes. In the meanwhile start making the mousse: in a mixer, add the mortadella, the heavy cream and the cream with truffle and blend until smooth. Now take the pizza out the oven and garnish with a quenelle of the mousse, the truffle carpaccio and the fried leek.

Menù Ingredients

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

30 g Crema con tartufo – Mushrooms and truffle paste - E5H07

40 g Mais dolce in grani - Whole Kernel Sweet Corn - U40

to taste Carpaccio di tartufo - Truffle Carpaccio - P69

to taste Erba cipollina liofilizzata (Chives freeze-dried) - 1250

Ingredients

70 g Mozzarella

40 g Mortadella

30 g Heavy cream

5 g Leek, julienned and fried