

P.A.L.A. WITH TURNIP TOPS, PEPPERS AND SPECK



Menù Ingredients

20 g. Olive Leccino denocciolate (Pitted Leccino Olives) - Z92
40 g. Èfriarielli - B41
40 g. Peperonepronto - Peperonepronto mixed peppers - V41
50 g. Frulloro ® - X93
N° 1 PIZZA P.A.L.A. - 7060

Ingredients

30 g. Speck, julienned
70 g. Mozzarella cheese

Chef: Leonardo Pellacani

Method

On the pizza P.A.L.A. base spread the Frulloro, the mozzarella cheese, the Peppers and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with Èfriarielli, Olives Leccino and speck.