

P.A.L.A. WITH TUTTOSOLE TOMATOES, BURRATA AND CRISPY BRUSSELS SPROUTS



Chef: Maurizio Ferrari

Method

For 1 pizza

In a mixing bowl, add the yellow cherry tomatoes and break it down with your hands. Then add salt, pepper and extra virgin olive oil. Spread the tomato on the pizza PALA and add the Tuttosole tomato cut into julienne. Bake the pizza at 230 °C (450°F) for 6-7 minutes. Meanwhile, cut the Brussels sprouts in quarters and pan fry them with evo oil for a couple of minutes. Adjust with salt and pepper. Take the pizza out the oven, add the burrata, the Brussel sprouts and a drizzle of extra virgin olive oil.

Menù Ingredients

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

30 g. Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X

30 g. Tutto Sole - UA1

60 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

Ingredients

q.s. Salt and pepper

2 Brussels sprouts

100 g. Burrata cheese