

P.A.L.A. YELLOW TOMATOES AND CANTABRIAN ANCHOVIES



Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese and the Whole yellow tomatoes bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the Cantabrian Anchovies, oregano, basil and a drizzle of Extra Virgin Olive Oil "Extra".

Menù Ingredients

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

5 pcs. Filetti di Acciughe del Cantabrico in olio di oliva -

Cantabrian Anchovy fillets in olive oil - WA9

70 g. Pomodori pelati gialli interi nel loro succo - Whole yellow peeled tomatoes in their own juice - XT1

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

Ingredients

80 g. Mozzarella Cheese

q.s. Fresh Basil

q.s Oregano