

P.A.L.A. YELLOW TOMATOES, SPECK AND OLIVES



Menù Ingredients

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

20 g. Olive Leccino denocciolate (Pitted Leccino Olives) - Z92

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

q.s. Fresh Basil

30 g. Speck

80 g. Mozzarella cheese

Chef: Leonardo Pellacani

Method

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