PAN PIZZA CUNEESE



Chef: Gianluca Galliera

Menù Ingredients

1 - bake at 250°C for 6 minutes (cut into 6 wedges) Pizza al padellino (Pan Pizza) - 7014
q.b. Grancrema di Taleggio DOP (Grancrema cheese sauce with PDO Taleggio cheese) - EQ1X
q.b. Salsa di nocciole - KJ0X

Ingredients

120 g Burrata cheese
6 slices Thinly sliced Prague cooked ham*
to taste Chopped hazelnuts
to taste Fresh basil

Method

Preheat the oven to 250°C and warm the Pan pizza base for 5–6 minutes, then cut it into 6 wedges.
Spread about 120 g of burrata evenly over the surface to create a creamy, delicate base.
Place a thin slice of Prague ham on each wedge.
Then finish with a drizzle of Menù Hazelnut Sauce, which adds an aromatic, lightly toasted note, and Menù Grancrema cheese sauce with PDO Taleggio cheese, for a rich, enveloping, savory touch.
Garnish the pizza with a sprinkle of chopped hazelnuts, adding crunch and enhancing their nutty aroma.
Finally, decorate each wedge with a fresh basil leaf to give a fragrant, green note that balances the richness of the other ingredients.

Gluten Free Method

By replacing the Pan pizza base with one labeled “Gluten Free,” the preparation becomes gluten-free.
*By replacing the Prague cooked ham with one labeled “Gluten Free,” the preparation becomes gluten-free.

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