PAN PIZZA EMILIA



Menù Ingredients

1 - Bake at 250°C for 6 minutes (cut into 6 wedges Pizza al padellino (Pan Pizza) - 7014
60 g (3 slices cut in half) Mortadella con cinghiale - Wild Boar Mortadella - 2K9
to taste Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
to taste Salsa di pistacchio - XI0X7

Ingredients

120 g Stracciatella or burrata cheese

Chef: Gianluca Galliera

Method

Preheat the oven to 250°C and bake the Menù Pan Pizza for about 6 minutes, until the base is golden and crisp. Once baked, cut it into 6 wedges.
Spread the stracciatella (or burrata) over the surface, creating a creamy base that will slightly melt with the heat of the pizza.
Place the slices of Menù Wild Boar Mortadella on each wedge, previously cut in half to make them easier to arrange and to ensure a balanced flavor in every bite.
Finish with a drizzle of Menù Pistachio Sauce to add creaminess and a gourmet touch, and a sprinkle of Menù chopped pistachios, which provide crunch and enhance the nutty aroma.

The result is an elegant and richly flavored pan pizza, where the sweetness of the mortadella meets the creaminess of the stracciatella and the refined note of pistachio, achieving a perfect balance between Emilian tradition and contemporary creativity.

Gluten Free Method

By replacing the pizza base with one labeled “Gluten Free,” the preparation becomes gluten-free.

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