

PAN PIZZA HARLEM



Chef: Monica Copetti

Method

Heat the pizza base in an oven preheated to 250°C for 5–6 minutes, then cut it into 6 wedges.

Spread a little mustard pesto over the surface, spreading it evenly to create a creamy, delicate base.

Place a thin slice of pastrami on each wedge. Cut the gherkins into rounds and place 3 rounds on each slice. Top each piece with a drop of hot pepper sauce.

Gluten Free Method

Menù Ingredients

1 Pizza al padellino (Pan Pizza) - 7014

6 Peperoncini a goccia gialli dolci - Yellow sweet drop peppers
- W71

6 fette Pastrami - 259

q.b. Cetriolini all'aceto - Pickled Baby Gherkins - T13

q.b. Pesto di Senape - Mustard seeds & leaves pesto - KK7

Ingredients