

## PAN PIZZA TRENTINA



**Chef:** Gianluca Galliera

### Method

Preheat the oven to 250°C and warm the pizza base for 5–6 minutes, then cut it into 6 wedges.

Spread the stracciatella over the surface, creating a soft and creamy base that will blend with the other ingredients.

Place thin slices of Menù Trentino "Carne Salada" cured beef on top.

Add the Menù Sliced porcini mushrooms, distributing them evenly to create a balanced combination of meat and mushroom flavors.

Finish with fresh arugula and flakes of Parmigiano Reggiano, which add freshness and a touch of savory flavor.

Finally, drizzle with a thread of Menù extra virgin olive oil to enhance the aromas of the dish and bring all the ingredients together.

### Gluten Free Method

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

### Menù Ingredients

100 g Carne salada del Trentino - Trentino "Carne Salada"

Cured Beef - 2Q9

1 - Bake at 250°C for 6 minutes (cut into 6 wedges) Pizza al padellino (Pan Pizza) - 7014

90 g Porcini a fette trifolati in asettico - Sliced porcini

mushrooms sauteed with olive oil, garlic and parsley

processed under aseptic technology - GQ1

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

120 g Stracciatella cheese

to taste Parmesan flakes

to taste Arugula