PAN PIZZA VEGETARIAN CARBONARA



Menù Ingredients

1 - Bake one pizza at 250°C for 6 minutes (cut into 6 wedges)
Pizza al padellino (Pan Pizza) - 7014
to taste Carbonara-Style Grancrema spread - ST1X
to taste Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

120 g Stracciatella cheese
to taste Fried zucchini
to taste Fried eggplant
to taste Fried peppers
to taste Grated Parmesan cheese

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 entire surface in spoonfuls: its softness will enhance the creaminess of the sauce and make the pizza even more indulgent.
Add the Menù Carbonara Sauce, spreading it evenly to create a creamy and flavorful layer.
Top with fried eggplant, zucchini, and peppers, arranging them harmoniously on each wedge to create a balanced mix of colors and flavors.
Sprinkle with grated Parmigiano Reggiano to add a savory note and a light golden finish on the surface.
Finish with a grind of Menù Pepper coloured coarse, which will add aroma and character to the dish.
The result is a pan pizza inspired by carbonara, in a vegetarian version: creamy, rich in flavor, and enhanced with crispy, aromatic vegetables.

Gluten Free Method

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

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