

PAN PIZZA VEGETARIAN CARBONARA



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.

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