

## PAN PIZZA VESUVIO



**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 crispy. Once baked, cut it into 6 wedges.

Spread the stracciatella over the surface, creating a creamy base that will balance the savory and intense flavors of the other ingredients.

Add the Menù Friarielli, arranging them evenly to give the dish their characteristic slightly bitter and authentically Neapolitan flavor.

Complete with small dollops of Menù Calabrian 'Nduja Sauce to add a spicy and enveloping note.

Garnish each wedge with Menù Extra Cantabrian Anchovy Fillets cut in half and Menù pitted Taggiasca olives, achieving a perfect balance between sea and land.

Finish with a sprinkle of Menù Classic Taralli crumble, which adds crunch and a rustic touch.

### Gluten Free Method

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

### Menù Ingredients

12 Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

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

3 (cut in half) Filetti di acciughe extra del Cantabrico in olio di oliva - Extra Cantabrian Anchovy Fillets in olive oil - WA0  
to taste Friarielli - BJ2

to taste Salsa di 'Nduja Calabrese - Calabrian 'Nduja Sauce - X60X

to taste (crumbled) Taralli classici - Italian Taralli - 584M

### Ingredients

120 g Stracciatella cheese