

PIZZA AUTUMN



Menù Ingredients

60 g. Èboscomix - GT1

80 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

n°1 Base pizza rustica - Rustic Pizza Base - 7085

Ingredients

80 g. Mozzarella Cheese

40 g. Prosciutto

Chef: Giovanni Fanti

Gluten Free

Method

On the rustic Pizza Base spread the Tomato Pulp seasoned (Seasoned with oil and salt), the mozzarella cheese and the èboscomix previously drained . Bake in the oven for 3/4 minutes. When the pizza has cooked garnish with the Prosciutto. Serve hot.