

PIZZA BAITA



Chef: Giovanni Fanti

Method

Roll out the pizza dough and spread over the Tomato pulp, mozzarella cheese and Champignons mushrooms then bake it. When cooked, add on top the ham, fresh ricotta, basil and a drizzle of Evoo.

Menù Ingredients

70 g. Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3

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

q.b. Olio extravergine di oliva - EK5

Ingredients

q.s. Fresh Basil

40 g. Ricotta Cheese

40 g. Ham

70 g. Mozzaarella cheese

n° 1 Pizza Dough