

PIZZA BITES



Chef: Leonardo Pellacani

Method

Roll out the dough into an oval shape, add the mozzarella, roll it up and cut into pieces. Place them on a baking tray, add the sausage, the drained sliced artichokes, and cook. When cooked, garnish each piece with a yellow datterino tomato, a soleggiato tomato and a slice of artichoke. Finish with fresh basil leaves.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Gluten Free Method

Use pizza dough and sausage that are gluten free.

Menù Ingredients

q.s. Carciofi a fettine al naturale - Natural Sliced Artichokes - HH8

q.s. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

q.s. Soleggiati - TX1

Ingredients

q.s. Mozzarella cheese

q.s. Sausages

q.s. Fresh Basil