

## PIZZA CARPE DIEM



**Chef:** Monica Copetti

### Method

On the Rustic Pizza Base spread the mozzarella cheese and bake it. When it's cooked add the Smoke Salmon and drizzle with the Traditional Balsamic Vinegar of Modena.

### Menù Ingredients

35 g. Salmone scozzese affumicato preaffettato (Sliced Scottish Smoked Salmon) - 159

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

q.s. Aceto balsamico tradizionale di Modena D.O.P. - Traditional Balsamic Vinegar of Modena PDO - K5Z

### Ingredients

80 g. Mozzarella cheese