

PIZZA CHAMPIGNON



Chef: Monica Copetti

Gluten Free

Method

On the Rustic Pizza Base spread the Tomato Pulp, mozzarella cheese and Champignon Mushrooms then bake it for 3/4 minutes without removing it from the tray.

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 - UV3

n° 1 Base pizza senza glutine - Gluten-free pizza base - 7031

Ingredients

80 g. Mozzarella Cheese