

PIZZA ÈAGRETTI, ROASTED PEPPERS, LECCINO OLIVES, FETA CHEESE AND EGG YOLKS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese, Èagretti and bake in the oven. When the pizza has cooked add the Roasted Peppers cut into fillets, the Leccino Olives, the feta cheese, the crumbled egg yolk and a drizzle of parsley oil.

Menù Ingredients

- q.s. Èagretti - XK1X
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91
- q.s. Peperoni interi alla Brace - Roasted Whole Peppers - TT1

Ingredients

- q.s. Parsley
- q.s. Egg Yolks
- q.s. Feta cheese
- q.s. Mozzarella cheese
- q.s. Pizza Dough