

PIZZA EMILIANA



Chef: Giovanni Fanti

Method

Roll out the pizza dough and spread on it the mozzarella cheese, the previously boiled spinach, the sausage. Bake in the oven and when the pizza has cooked add the ham and drizzle with Parmigiano Reggiano cheese sauce.

Gluten Free Method

Use the gluten-free menu pizza base code 7031.

Sausage and ham must have written on the label the words gluten-free.

Menù Ingredients

20 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

n° 1 Pizza dough

80 g. Mozzarella cheese

q.s. Fresh Spinach

30 g. Sausages

30 g. Ham