

PIZZA ESPLOSIVA



Chef: Leonardo Pellacani

Method

Roll out the pizza dough and spread on it the Turnip Tops Paste, the Mozzarella cheese, the Dorati Tomatoes, The Leccino Olives and some Spicy Salami, then bake it in the oven. When cooked removed from the oven and add few leaves of basil.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Menù Ingredients

15 g. Olive Leccino Nostrale denocciolate - Pitted Leccino

Olives - Z93

20 g. Dorati - TN1

40 g Crema di friarielli - Turnip top spread - K20K

Ingredients

n° 1 Pizza Dough

80 g. Mozzarella cheese

q.s. Basil

30 g. Spicy salami