

PIZZA FRIARIELLI, SAUSAGE AND DORATI



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the stewed potatoes, a drizzle of extra virgin olive oil and a pinch of salt. Fill the pizza with Provola cheese, friarielli, sausage and then bake in the oven. After cooking, decorate with Dorati tomatoes and serve.

Gluten Free Method

To make this recipe GLUTEN-FREE use a suitable pizza base and sausage with the wording 'gluten-free' on the packaging.

Menù Ingredients

Dorati - TN1

Friarielli - Turnip Tops - BJOK

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

Stewed potatoes

Provola cheese

Sausage

Salt