

## 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 Provolone 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