

PIZZA GLUTEN FREE WITH ARTICHOKES



Menù Ingredients

20 g. Base pizza senza glutine - Gluten-free pizza base - 7031
70 g. Polpa di pomodoro "speciale teglia" - Tomato pulp for Baking Pan Pizza - UV3T
70 g. Polpavera fine - UV3
N° 5 Spaccatelli di carciofo "freschezza" all'olio di semi -
"Freschezza" artichoke quarters in sunflower seed oil - HA3
q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

q.s. Parsley
70 g. Mozzarella cheese

Chef: Leonardo Pellacani

Gluten Free

Gluten Free Method

On the Gluten Free Pizza Base spread the Tomato Pulp. Add the mozzarella cheese, the Artichokes quarters and bake it in the oven. Garnish with chopped parsley and drizzle the Pecorino cheese sauce.