

PIZZA HOLLYWOOD



Menù Ingredients

80 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

8 pcs Gamberetti liofilizzati - Freeze-dried prawns - MS9

Ingredients

N° 1 Pizza dough

80 g. Mozzarella Cheese

40 g. Fresh ricotta cheese

4 pcs Fried zucchini flowers

30 g. Tropea onion

Chef: Leonardo Pellacani

Method

Rehydrate the freeze-dried Prawns in cold water for few minutes, then drain them carefully. Roll out the pizza dough, spread the Tomato Pulp on it, then spread the mozzarella.

Bake the pizza and, when cooked, garnish with the sliced tropea onions, the ricotta, the fried zucchini flowers, the Prawns

Variation erformed by Master Pizzaiolo Antonino Esposito:

Fry the zucchini flowers in batter (made with water, flour, salt and breadcrumbs).

Contest winner pizza

MENU' PIZZA INSOLITA AWARD 2015

Recipe from Pizzeria Speedy Pizza di Rovigo.