

PIZZA L'AGRUMI



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread on top the Citrus Pesto diluted with some water, the mozzarella cheese and bake it. After it's cooked add the Patanegra Lard, the slices of oranges and few bocconcini cheese.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Menù Ingredients

30 g. Lardo Patanegra - Patanegra Lard - 2B9

40 g. Pesto di agrumi - Citrus Pesto - BO7

Ingredients

n° 1 Pizza Dough

30 g. Bocconcini Cheese

70 g. Mozzarella cheese

40 g. Orange slices. peeled