

PIZZA LA CAMPAGNOLA



Chef: Giovanni Fanti

Method

On the Rustic Pizza base, spread the Nettle cream, on top the Ricotta cheese, Mozzarella cheese, the Cured PAnchetta, bake it. After cook drizzle the Parmigiano Reggiano cheese.

Gluten Free Method

Use the Menù Gluten free Pizza cod 7031.

Menù Ingredients

25 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema
cheese sauce with Parmigiano Reggiano PDO - KH1
40 g Salsa all' ortica - Nettle Leaf sauce - EL7
n° 1 Base pizza rustica - Rustic Pizza Base - 7085

Ingredients

30 g. Cured Pancetta
40 g. Ricotta
60 g. Mozzarella cheese