

PIZZA P.A.L.A. WITH PORTOBELLO MUSHROOMS, PECORINO CHEESE AND SMOKED GOOSE BREAST



Menù Ingredients

20 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

30 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9

60 g. Frulloro ® - X93

70 g. Funghi Prataioli Portobello trifolati - Portobello button mushrooms - FC3

N° 1 PIZZA P.A.L.A. - 7060

q.s. Petali di rosa (Rose petals) - 1252

Ingredients

Chef: Leonardo Pellacani

Method

On the pizza P.A.L.A. base spread the Frulloro, the Pecorino Cheese sauce, the Cured goose breast and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with Rose Petals.