

PIZZA P.A.L.A. WITH PORTOBELLO MUSHROOMS, RADICCHIO AND LARD



Menù Ingredients

50 g. Lardo Patanegra - Patanegra Lard - 2B9
70 g. Funghi Prataioli Portobello trifolati - Portobello button mushrooms - FC3
N° 1 PIZZA P.A.L.A. - 7060

Ingredients

80 g. Mozzarella cheese
q.s. Radicchio julienned

Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese , the Portobello mushrooms, ithe julienned radicchio and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with the Patanegra Lard.

Gluten Free Method

For a Gluten Free option use the Gluten Free Pizza P.A.L.A. (cod 7031)