

PIZZA P.A.L.A. WITH RED CABBAGE, PRAWNS AND PARMIGIANO REGGIANO



Menù Ingredients

50 g. Èmazzancolle - MJ1
80 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
N° 1 PIZZA P.A.L.A. - 7060
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley
q.s. Parmigiano Reggiano cheese, shaved
80 g. Fresh mozzarella cheese

Chef: Leonardo Pellacani

Gluten Free

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with Red Cabbage, Prawns, Parmigiano Reggiano.

Gluten Free Method

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