

PIZZA P.A.L.A. WITH SEA ASPARAGUS, TUNA AND DORATI TOMATOES



Menù Ingredients

20 g. Dorati - TN1
40 g. Èsalicornia - Samphire - WM1X
40 g. Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9
N° 1 PIZZA P.A.L.A. - 7060
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

80 g. Mozzarella cheese

Chef: Leonardo Pellacani

Method

On the pizza in P.A.L.A. base spread the mozzarella cheese the Esalicornia and bake at 230°C for 6-7 minutes. Remove from the oven and garnish with Slices of Tuna , Dorati tomatoes and a drizzle of Evoo.

Gluten Free Method

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