

PIZZA P.A.L.A. WITH YELLOW TOMATO SAUCE, BUFFALO MOZZARELLA, SPICY OLIVES AND BACON



Chef: Maurizio Ferrari

Method

Spread on the pizza in P.A.L.A. base the Blended Yellow Tomatoes with a drizzle of extra virgin olive oil, salt and pepper. Than add the Buffalo Mozzarella, the Spicy Olives and the bacon. Bake at 230°C for 6-7 minutes. Remove from the oven then add some chopped parsley.

Menù Ingredients

1 PIZZA P.A.L.A. - 7060

30 g. Tris di olive piccantine - Spicy Olives trio - UO1

70 g. Pomodori pelati gialli interi nel loro succo - Whole yellow peeled tomatoes in their own juice - XT1

Ingredients

q.s. Chopped Parsley

40 g. Bacon

80 g. Buffalo mozzarella Cheese