

PIZZA PALA WITH PORTOBELLO , GUANCIALE AND BURRATA



Chef: Maurizio Ferrari

Method

Top the base of Pizza PALA with the mozzarella cheese , portobello mushrooms and the guanciale than bake at 230 ° C for 5/6 minutes. Add the burrata cheese , rocket salad and serve.

Menù Ingredients

30 g. Guanciale cotto affumicato - Cooked smoked jowl bacon
- 2T9

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

N° 1 PIZZA P.A.L.A. - 7060

Ingredients

80 g. Mozzarella cheese

60 g. Burrata cheese

q.s. Rocket Salad