

PIZZA PEPERLIZIA



Chef: Monica Copetti

Method

On the Rustic Pizza Base spread the Tomato Pulp, the mozzarella cheese, the Mix Vegetables, the Ham and bake it for 3/4 minutes. Remove from the oven and drizzle a little Evoo.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the Rustic pizza with the product "Gluten Free Pizza Base", Menu code 7031. Also use ham with written on the label "Gluten Free".

Menù Ingredients

70 g. Misto Goloso - TW2
80 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UVU
n° 1 Base pizza rustica - Rustic Pizza Base - 7085
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

30 g. Ham
80 g. Mozzarella cheese