

PIZZA PULLED PORK AND CARAMELISED ONIONS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, distribute the Polpavera, the mozzarella and the Pulled Pork(prepared following the instructions on the bag) ,then bake in the oven. When ready remove from the oven and add the caramelised onions, the Dorati tomatoes and garnish with a sprig of rosemary. Serve hot.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

Menù Ingredients

100 g. Pulled pork - SB2
15 g. Dorati - TN1
30 g. Cipolla Caramellata all'aceto balsamico di Modena I.G.P.
(Caramelised onions in Balsamic Vinegar of Modena PGI) - ZU2
80 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

Ingredients

70 g. Mozzarella cheese
q.s. Rosemary
n° 1 Pizza dough