

PIZZA WINTER



Chef: Leonardo Pellacani

Gluten Free

Method

On the Rustic Pizza base spread the Tomato Pulp seasoned with oil and salt, the mozzarella and Porcini mushrooms (drained from their liquid). Bake in the oven for 3/4 minute then garnish with Shaved Parmigiano Reggiano cheese and parsley

Menù Ingredients

60 g. Èporcino - GX1

80 g. Polpa di pomodoro "speciale teglia" - Tomato pulp for Baking Pan Pizza - UV3T

80 g. Polpavera fine - UV3

n°1 Base pizza rustica - Rustic Pizza Base - 7085

Ingredients

80 g. Mozzarella cheese

q.s. Parsley

q.s. Parmigiano Reggiano, shaved