

PIZZA WITH A FONDUE OF GRANCREMA CHEESE SPREAD WITH RAGUSANO PDO, SLICED PORK CAPOCOLLO AND BROCCOLI



Chef: Gianluca Galliera

Method

Roll out the pizza dough, sprinkle with “Fior di Latte” mozzarella and add the broccoli, previously blanched in salted water and sautéed in a pan with oil, garlic, chilli pepper and salt. Bake the pizza in the oven. Serve with slices of Capocollo. Garnish with a drizzle of Grancrema Cheese Spread with Ragusano PDO.

Menù Ingredients

30 g Grancrema di Ragusano DOP (Grancrema Cheese Spread with Ragusano PDO) - EV1X

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

1 ball of pizza dough

100 g “Fior di Latte” mozzarella

100 g fresh broccoli

40 g Capocollo

to taste Chilli pepper

1 garlic clove, fresh