

PIZZA WITH BABY OCTOPUS, LECCINO OLIVES AND DORATI TOMATOES



Menù Ingredients

- q.s. Dorati - TN1
- q.s. Frulloro ® - X93
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91
- q.s. Polipetti alla marinara - Sautéed Baby Octopus - MU1X

Ingredients

- q.s. Parsley
- q.s. Mozzarella cheese
- N°1 Pizza dough

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread the Frulloro on top of it, add the mozzarella cheese, the Octopus alla Marinara and bake it. When the pizza has cooked, add the Dorati tomatoes, the Leccino Olives and a drizzle with parsley oil.