

PIZZA WITH BOLETUS , GOOSE BREAST, FONDUE AND ALMONDS



Menù Ingredients

q.s. Fonduta con Fontina D.O.P. della Valle d'Aosta - Fondue with Fontina PDO from Valle d'Aosta - EY1

q.s. Funghi Gran Boletus (Gran Boletus Mushrooms) - GS1

q.s. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9

Ingredients

N°1 Pizza Dough

q.s. Mozzarella cheese

q.s. Almonds, Toasted

q.s. Parsley

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese, the Gran Boletus mushrooms and bake it in the oven. When the pizza has cooked add the Goose breast, the Fondue, the toasted almonds and parsley.