

PIZZA WITH ENDIVE



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, on top of it spread the mozzarella cheese, the Endive, the Anchovy fillets, the Leccino olives, the pine nuts and bake. Once cooked, drizzle a little Evoo.

Menù Ingredients

15 g. Filetti di Acciughe - Anchovy Fillets - MP1
15 g. Olive Leccino Nostrale denocciate - Pitted Leccino Olives - Z93
60 g. Scarola campana - Campania Endive - ZFP
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

70 g. Mozzarella cheese
5 g. Pinenuts
N°1 Pizza dough