

PIZZA WITH FIVE CHEESES SAUCE, HAZELNUT AND PATANEGRA LARD



Menù Ingredients

25 g. Pesto di Nocciole Bio – Organic Hazelnut pesto - KJ70B
30 g. Ècremaformaggi Cheese Cream- Ècremaformaggi 5
cheeses Sauce - EFQX
30 g. Lardo Patanegra - Patanegra Lard - 2B9

Ingredients

n°1 Pizza dough
70 g. Mozzarella cheese

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, and spread the Cheese cream and mozzarella cheese on top of it then bake it. When cooked add the Patanegra Lard and the Hazelnut pesto. Serve hot.

Gluten Free Method

Substitute the pizza dough with a gluten free version.