

PIZZA WITH GRILLED ARTICHOKES, CHERRY TOMATOES AND PECORINO CHEESE



Chef: Giovanni Fanti

Method

Drain the preservation oil from the artichokes and cut them in pieces. Cover the dough disk with the Polpavera fine, already flavored with extra virgin oil and salt. Then add the mozzarella in pieces, the sliced artichokes and the Dorati tomatoes. Cook the pizza in the oven and when you take it out, add a thread of Grancrema pecorino. Serve piping hot.

Gluten Free Method

Utilizzare la Base pizza Menù senza glutine cod.7031.

Menù Ingredients

Carciofi alla griglia - Grilled artichokes - TO1

Dorati - TN1

Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Polpavera fine - Fine Cut tomato pulp in aseptic technology - UV3

Ingredients

%22Fior di latte%22 mozzarella