

PIZZA WITH LEEK, SAUSAGES AND BALSAMIC GLAZE



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese, the Leek sauce, the sausages and bake it. When cooked add the shaved parmigiano reggiano and garnish with the Balsamic Glaze.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

*Use sausages with Gluten Free written on the label.

Menù Ingredients

40 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1
q.s. Glassa all'aceto balsamico di Modena IGP - Balsamic glaze
- D20

Ingredients

n° 1 Pizza dough
80 g. Mozzarella cheese
50 g. Sausage*
q.s. Parmigiano Reggiano, Shaved