

PIZZA WITH MARLIN, OLIVES , DORATI AND YELLOW SEMI DRIED TOMATOES ,



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, add the mozzarella cheese and bake it. When cooked add the Marlin, Yellow tomatoes, Dorati Tomatoes, Castelvetro Olives then garnish with chopped parsley and wild fennel.

Gluten Free Method

Replace the dough with the "Gluten Free Pizza Base" Menu code 7031.

Menù Ingredients

- 30 g. Datterini gialli semisecchi in olio di semi di girasole -
- Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X
- 30 g. Dorati - TN1
- 30 g. Olive di Castelvetro sfiziose - Delicious castelvetro olives - KO1
- 40 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) - 1B9
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

- N°1 Base for Pizza
- 80 g. Mozzarella cheese
- q.s Parsley
- q.s. Wild Fennel