

PIZZA WITH OCTOPUS,POTATO,GENOVESE PESTO AND DORATI TOMATOES



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, on top add the mozzarella cheese, the Octopus, the diced potatoes and bake it in the oven. When cooked, add the Dorati tomatoes, the fresh Genoese Pesto and a drizzle of extra virgin olive oil.

Menù Ingredients

- q.s. Dorati - TN1
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
- q.s. Polpo intero già cotto - Whole cooked octopus - 1N9

Ingredients

- N°1 Pizza dough
- q.s. Mozzarella cheese