

PIZZA WITH OCTUPUS CARPACCIO AND ARTICHOKES



Chef: Leonardo Pellacani

Method

On the Rustic pizza base spread the Artichoke hearts Gransalsa, the mozzarella, the Sliced Octopus carpaccio and the Yellow Datterini tomatoes. Bake in the oven for few minutes then garnish with a drizzle of Evoo and chopped parsley.

Menù Ingredients

40 g. Filone di polpo e totano da affettare - Octopus and squid roll to be sliced - 1M1

50 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

60 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

n°1 Base pizza rustica - Rustic Pizza Base - 7085

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

70 g. Mozzarella cheese

q.s. Parsley