

PIZZA WITH OCTUPUS CARPACCIO AND PISTACCHIO PESTO



Chef: Leonardo Pellacani

Method

On the Rustic pizza base spread the Pistachios Pesto, the mozzarella cheese and the Sliced Octopus and bake. When cooked add the Stracciatella, Dorati tomatoes and fresh basil.

Menù Ingredients

20 g. Dorati - TN1
40 g. Filone di polpo e totano da affettare - Octopus and squid roll to be sliced - 1M1
40 g. Pesto ai pistacchi - Pistachio pesto - BX7
n°1 Base pizza rustica - Rustic Pizza Base - 7085

Ingredients

q.s. Fresh Basil
40 g. Stracciatella
40 g. Mozzarella Cheese