

PIZZA WITH PASTRAMI, MANGO CURRY GINGER SAUCE AND SWEET RED PEPPERS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the Frulloro, mozzarella cheese and bake it in the oven. When the pizza has cooked, add the Pastrami, Lamb's lettuce, Mango Curry and Ginger Sauce, Sweet Red Peppers and Parsley Oil.

Menù Ingredients

q.s. Frulloro ® - X93
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Pastrami - 259
q.s. Peperoncini a goccia rossi dolci - Red sweet drop peppers - W61
q.s. Salsa Mango, Curry e Zenzero - Mango and Ginger Curry Sauce - XP0X

Ingredients

N°1 Pizza Dough
q.s. Mozzarella cheese
q.s. Lamb's Lertuce
qq.s. Parsley