PIZZA WITH PEPPERS AND TROPEA ONIONS



Menù Ingredients

40 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X

60 g. Frulloro ® - X93

Ingredients

q.s. Parsley

15 g. Tropea Onions

30 g. Cured Pancetta*

80 g. Mozzarella Cheese

n° 1 Pizza base

Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, spread the Frulloro, the mozzarella cheese , the Pancetta and bake it. When cooked add the Semi Dried Peppers, Tropea onions and some parsley

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

* use product that has Gluten Free on the label

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