

PIZZA WITH PRANWS, OCTOPUS CARPACCIO, GUACAMOLE AND CHILI THREADS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the Frulloro, mozzarella cheese and bake it in the oven. When cooked add the Octopus carpaccio, the Guacamole Sauce, the Prawns, the Chili Threads and drizzle with Parsley Oil.

Menù Ingredients

- q.s. Èmazzancolle - MJ1
- q.s. Filone di polpo e totano da affettare - Octopus and squid roll to be sliced - 1M1
- q.s. Frulloro ® - X93
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Peperoncini in fili sottili (Chili threads fine) - 1278
- q.s. Salsa guacamole - Guacamole Sauce - XQ0X

Ingredients

- q.s. Parsley
- q.s. Mozzarella Cheese
- N°1 Pizza Dough