

PIZZA WITH PRAWNS AND CHERRY TOMATOES



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese and bake it. When cooked add the Prawns, Yellow Datterini tomatoes, Dorati Tomatoes, then garnish with chopped parsley and a drizzle of Evo.

Gluten Free Method

This recipe can become “gluten-free” by using the Menù Mix for gluten-free pizza and bread.

Menù Ingredients

30 g. Dorati - TN1

35 g. Emazzancolle - MJ1

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

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley

80 g. mozzarella fior di latte

N° 1 Base for Pizza