

PIZZA WITH RED PESTO, OCTOPUS CARPACCIO, ÈAGRETTI AND CHILI



Menù Ingredients

- q.s. Èagretti - XK1X
- q.s. Filone di polpo e totano da affettare - Octopus and squid roll to be sliced - 1M1
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Pesto rosso - Red pesto - CG0K

Ingredients

- q.s. Parsley
- q.s. Chili, Sliced
- q.s. Mozzarella cheese
- N°1 Pizza Dough

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the Red Pesto, the mozzarella cheese and bake it in the oven. When the pizza has cooked add the Octopus Carpaccio, Èagretti, sliced chili and parsley oil.