

PIZZA WITH RED PESTO, SOLEGGIATI TOMATO AND OLIVES



Chef: Leonardo Pellacani

Method

Roll out the disk of pizza dough and on top spread the Red Pesto, Mozzarella cheese, Soleggiati tomatoes and Olives. When cooked, garnish the pizza with fresh basil and a drizzle of Evoo.

Gluten Free Method

This preparation can become "gluten-free" using the Gluten Free Menu Pizza and Bread Mix to make the dough.

Menù Ingredients

20 g. Tris di olive piccantine - Spicy Olives trio - UO1
30 g. Soleggiati - TX1
50 g. Pesto rosso - Red pesto - CG0K
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

80 g. Mozzarella cheese
q.s. Fresh Basil