

## PIZZA WITH ROASTBEEF, MINI RED AND MUSTARD PESTO



### Menù Ingredients

20 g. Pesto di Senape - Mustard seeds & leaves pesto - KK7  
40 g. Roast beef di sottofesa al Profumoro – Profumoro  
seasoned roast beef - 2N9  
60 g. Frulloro ® - X93  
n° 4 Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio -  
Semi dried peeled "Pizzutello" tomatoes in oil - XN1X  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

n° 1 Pizza Dough  
q.s. Parmigiano Reggiano, shaved  
80 g. Mozzarella cheese

**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Roll out the pizza dough and spread the Frulloro, the mozzarella cheese and bake it. When cooked add the Roastbeef, the Minired , the shaved parmigiano reggiano and the Mustard Pesto, Finish with a drizzle of Evoo.

### Gluten Free Method

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