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 semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

n° 1 Pizzza 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.

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