

PIZZA WITH SEA ASPARAGUS, SEAFOOD AND PEPPERS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread the Frulloro on it, the Salicornia and bake in the oven. When the pizza has cooked add the Èmaremix, the Peperonepronto and a drizzle of EVOO and parsley.

Menù Ingredients

- q.s. Èmaremix - MZ1
- q.s. Èsalicornia - Samphire - WM1X
- q.s. Frulloro ® - X93
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.s. Peperonepronto - Peperonepronto mixed peppers - V41

Ingredients

- q.s. Parsley
- N°1 Pizza dough