

PIZZA WITH SMOKED TUNA AND DILL



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread on it the Cheese Sauce combine with the Dill sauce, add on top the mozzarella cheese and bake it in the oven. When cooked garnish with the Smoke Tuna, Pink Peppercorn and fresh thyme.

Gluten Free Method

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

Menù Ingredients

20 g. Ècremaiformaggi Cheese Cream - Ècremaiformaggi 5
cheeses Sauce - EFQX

30 g. Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9
Pepe rosa speciale essiccato (Rose pepper special dried) -
1282

Ingredients

n° 1 Pizza dough

q.s. Thyme

70 g. Mozzarella cheese