

PIZZA WITH YELLOW CHERRY TOMATOES AND BLACK ANGUS



Chef: Leonardo Pellacani

Gluten Free

Method

Roll the pizza dough, spread the Frulloro, the mozzarella and bake in the oven. At the end add the Bresaola, the yellow Datterini tomatoes and the Fennel. Finish the pizza with walnuts, and a drizzle of evoo.

Gluten Free Method

Substitute the pizza dough with a gluten free version.

Menù Ingredients

30 g. Datterini gialli semisecchi in olio di semi di girasole -
Semi dried yellow grape tomatoes in sunflower seeds oil -
XS1X

50 g. Frulloro ® - X93

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

n°1 Pizza dough

q.s. Walnuts

15 g. Fennel, julienned

70 g. Mozzarella cheese

30 g. Black Angus Bresaola