

## PIZZA LA DUCALE



**Chef:** Giovanni Fanti

### Method

On top of the Rustic Pizza Base, spread the Tomato Pulp, the mozzarella cheese and the sliced Porcini Mushrooms, then bake it. After cook garnish with the Smoked Beef, Rocket salad and the Shaved Parmigiano cheese.

### Gluten Free Method

use the Menù Gluten Free Pizza Base cod. 7031.

### Menù Ingredients

30 g. Carne salada del Trentino - Trentino "Carne Salada"

Cured Beef - 2Q9

70 g. Porcini a fette trifolati in aceto - Sliced porcini mushrooms sautéed with olive oil, garlic and parsley processed under aseptic technology - GQ1

80 g. Polpavera taglio grosso - Polpavera diced tomato pulp - UT3

n° 1 Base pizza rustica - Rustic Pizza Base - 7085

### Ingredients

80 g. Mozzarella cheese

q.s. Parmigiano Reggiano cheese, shaved

q.s. Rocket Salad