

PIZZA WITH PEPPER CREAM, SMOKED SALMON, GUACAMOLE AND CHILI THREADS



Chef: Leonardo Pellacani

Method

Roll out the pizza dough, spread on it the Red Pepper Cream, the mozzarella cheese and bake it in the oven. When the pizza has cooked, garnish with the Smoked Salmon, Guacamole Sauce, chives, chilli threads and a drizzle of EVOO.

Menù Ingredients

q.s. Crema di peperoni rossi - Red sweet pepper Sauce - KN0K
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Peperoncini in fili sottili (Chili threads fine) - 1278
q.s. Salmone norvegese affumicato preaffettato (decongelato)
- Sliced Norwegian smoked salmon (thawed) - 169
q.s. Salsa guacamole - Guacamole Sauce - XQ0X

Ingredients

N°1 Pizza dough
q.s. Mozzarella cheese
q.s. Chives