PIZZA PESTO GENOVESE, POTATO AND MINI RED



Menù Ingredients

30 g. Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X
60 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
to taste Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

80 g. Mozzarella cheese
30 g. Green beans
n°1 Pizza dough

Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, speread the mozzarella on it and bake in the oven. In the meantime dice the potatoes and cook the green beans in salted water. Remove the pizza from the oven and add the Potatoes, green beans and Mini Red, garnish with the fresh Genovese Pesto and a drizzle of Evoo.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

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