

RAINBOW PIZZA



Chef: Giovanni Fanti

Method

Roll out the pizza dough, than add the mozzarella cheese the eggplant and zucchini (previously diced and fried) and bake in the oven. When the pizza is cooked add the cherry tomatoes and few basil leaves.

Gluten Free Method

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

Menù Ingredients

30 g. Grancrema di Scamorza affumicata - Grancrema cheese
sauce with Smoked Scamorza - E91

Ingredients

n° 1 Pizza dough
80 g. Mozzarella Cheese
30 g. Eggplant
30 g. Zucchini
20 g. cherry tomatoes
q.s. Fresh basil