RED ONION PAN PIZZA



Menù Ingredients

1 - Bake at 250°C for 6 minutes (cut into 6 wedges) Pizza al padellino (Pan Pizza) - 7014
3 (1/2 per wedge) Filetti di acciughe extra del Cantabrico in olio di oliva - Extra Cantabrian Anchovy Fillets in olive oil - WA0
3 (cut in half) Frutti del Cappero all'aceto - Pickled Caper Berries - TRH
to taste Cipolle in agrodolce - Red onion in sweet and sour sauce - ZNP
to taste Filettone di Tonno Dorita all'olio di semi di girasole - Skipjack Tuna Fillet Dorita in sunflower oil - WE207

Ingredients

120 g Stracciatella cheese
to taste Parsley

Chef: Gianluca Galliera

Method

Preheat the oven to 250°C and bake the Menù Pan Pizza for about 6 minutes, until the base is golden and crisp. Once baked, cut it into 6 wedges.
Evenly spread the stracciatella over the surface; its creaminess will balance the savory notes of the fish and the intensity of the onion.
Add the Menù Sweet and Sour Onion to give the pizza an aromatic touch and a pleasant sweet-and-tangy note.
Top with Menù Skipjack Tuna Fillet Dorita, arranging them neatly on each wedge, and with Menù Extra Cantabrian Anchovy Fillets, cut in half for a bold yet balanced flavor.
Garnish each wedge with half a Menù Pickled Caper Berries in vinegar, adding freshness and character to finish.

Gluten Free Method

By replacing the pizza base with one labeled “Gluten Free,” the preparation becomes gluten-free.

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