

RED PIZZA WITH LEEK, DORATI AND SMOKED PANCETTA



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza and spread the Leeks sauce, mozzarella and smoked pancetta then bake it. Remove from the oven and garnish the pizza with Dorati Tomatoes and fresh 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.

*Use smoked pancetta with written on the label "Gluten Free"

Menù Ingredients

30 g. Dorati - TN1

40 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1

q.s. (for pizza dough) Doppio concentrato di pomodoro -

Double concentrate tomato paste - UU1

Ingredients

q.s. Fresh basil

30 g. Smoked pancetta*

80 g. Fresh mozzarella cheese