

ROM AIR



Chef: Tommaso Ruggieri

Method

PIZZA WITH JOWL BACON AND A CHEESE AND PEPPER MOUSSE.

Bake the pizza with the buffalo mozzarella. Cut the pizza into 4 slices and top each slice with fresh lettuce, a drizzle of extra virgin olive oil, the previously toasted jowl bacon, the chopped oven-dried black olives and the cheese and pepper mousse.

CHEESE AND PEPPER MOUSSE

Code S4QX Ècacioepepe(Cheese and pepper sauce) 250 g

Fresh animal cream 250 g

Ultratex 3 Sosa 13 g

Mix all the ingredients using a hand blender or a conical blender. Pour the contents into the siphon following the instructions. These doses and 1 charger make 8 mousses.

Menù Ingredients

100 g Guancia cotto affumicato - Cooked smoked jowl
bacon - 2T9

250 g Ècacioepepe - S4QX

to taste Olio extravergine di oliva - Extra Virgin Olive Oil -
EKC

to taste Olive nere al forno denocciolate - Pitted Oven-Dried
Black Olives - UBP

Ingredients

100 g Buffalo mozzarella

to taste Baby lettuce mix

250 g Fresh cream

13 g Ultratex 3 Sosa