

SPINACH PIZZA WITH PEPPERS, PROSCIUTTO AND BASIL PESTO



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, spread on it the Arlecchino Sauce and mozzarella cheese then bake it. When cook garnish with the sliced of prosciutto, few drops of Genovese Pesto and a sprinkle of chopped parsley.

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. Pesto alla genovese fresco (Fresh Genovese pesto) -

WH0X

40 g. Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1

Ingredients

q.s. Parsley

30 g. Prosciutto

80 g. Fresh mozzarella cheese

n° 1 Spinach Pizza dough