

SPRING PIZZA



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, add Tomato pulp (sesanoed with Evoo and salt), the mozzarella cheese and bake it. When cooked add the Grilled Artichokes, the Patenegra Lard, the Dorati tomatoe in the centre and a sprinkle of chopped parsley.

Menù Ingredients

30 g. Lardo Patanegra - Patanegra Lard - 2B9

80 g. Polpa di pomodoro "speciale teglia" - Tomato pulp for Baking Pan Pizza - UV3T

80 g. Polpavera fine - UV3

n° 1 Dorati - TN1

n° 2 Carciofi alla griglia - Grilled artichokes - TO1

Ingredients

n° 1 Pizza doough

q.s. Parsley

70 g. Mozzarella cheese