

SUMMER PARK PIZZA



Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza base then distribute Polpavera tomato pulp on it. Add mozzarella cheese and bake it. Add red and yellow pepper fillets, sliced fried courgettes and prawns. Complete seasoning with a sprinkle of parsley and serve hot.

Gluten Free Method

Utilizzare una base per la pizza senza glutine.

Menù Ingredients

Èmazzancolle - MJ1

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Peperonepronto - Peperonepronto mixed peppers - V41

Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

Ingredients

fresh parsley

mozzarella

sliced fried courgettes