

TRUFFLED PIZZA



Chef: Gianluca Galliera

Method

Spread on the disk of dough the black truffle cream diluted with a little of fresh cream. Place the diced mozzarella and top with Porcini and sausage. Cook in the oven and serve it hot.

Gluten Free Method

Utilizzare la Base pizza Menù senza glutine cod.7031 e la salsiccia riportante in etichetta la dicitura senza glutine.

Menù Ingredients

to taste Crema di funghi prataioli al profumo di tartufo –
Button mushrooms paste with truffle aroma - EXH07
to taste Porcini a fette trifolati in asettico - Sliced porcini
mushrooms sauteed with olive oil, garlic and parsley
processed under aseptic technology - GQ1

Ingredients

1 Disk of dough
to taste Sausage
to taste Fresh cream