

## TRUFFLED THREE COLOR HUMMUS



**Chef:** Maurizio Ferrari

### Method

Serves 1

Blend the cannellini with 1/3 of the cream with truffle, season with salt and pepper. Blend the Pumpkin with 1/3 of the cream with truffle, season with salt and pepper. Blend the romanesco broccoli with 1/3 of cream with truffle, garlic, season with salt and pepper. Drizzle the evo oil and some salt on the pizza PALA and bake it at 230°C (450°F) for 5-6 minutes until crispy. Then cut it into wedges. Place the three types of hummus in three different sauce bowls, then garnish with a slice of truffle carpaccio on each one, and serve them with the crispy pizza wedges.

### Menù Ingredients

1 PIZZA P.A.L.A. - 7060

10 g Olio extravergine di oliva "Classico" - Extra virgin olive oil  
"Classic" - EK0X

15 g Crema con tartufo - Mushrooms and truffle paste -  
E5H07

3 slices Carpaccio di tartufo - Truffle Carpaccio - P69

### Ingredients

40 g Cannellini beans, drained

40 g Romanesco Broccoli, steamed

40 g Pumpkin, roasted

5 g Garlic, chopped

to taste Salt and pepper